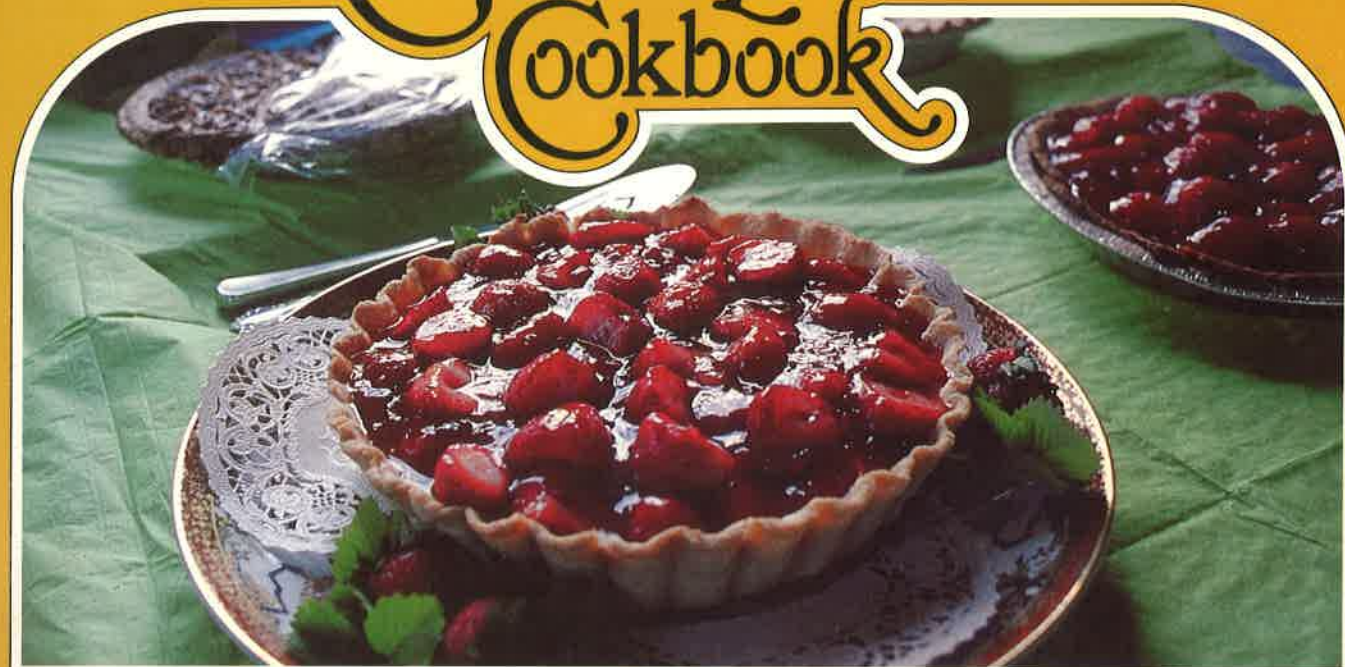


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Stan Wiley Country Picnic Cookbook



Compliments of Stan Wiley, Inc., Realtors



MARIJANE BIXEL
Salesperson
Eves. (503) 585-2220

State Branch
2595 State Street
Salem, Oregon 97301
(503) 399-6200

StanWiley Country Picnic Cookbook

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The annual Stan Wiley, Inc., Realtors picnic was held at Blue Lake Park in the Portland countryside one summer Saturday in 1977. The flavor was down-home country and entire families came. There was a hot air balloon, baseball, tug of war and games and races for the children. And then there was the first annual Stan Wiley Cook-Off.





Wiley people and their friends brought their favorite dishes and competed for ribbons. Everyone from six-year-old Paula Portinga, daughter of a branch manager, to the grandmother of sales associate Alan Winningham followed regulations and entered "something you can bring on a picnic."

The judges, Elizabeth Gillenwater, food editor of the Oregon Journal; Richard Nelson, assistant to nationally recognized food writer James Beard; and Geneva Jones, home economist at Pacific Power & Light, selected their three favorites in each of the



11 categories—appetizers, miscellaneous salads, green salads, main dishes, baked beans, bread, pies, cakes, cookies, miscellaneous desserts and punches.

They awarded the grand prize to a French glaze strawberry pie entered by sales associate Candy Barnes and complimented all participants on the quality of their entries.

When the Cook-Off was over, all recipes were collected. The Stan Wiley Country Picnic Cookbook compiles the recipes of those Wiley employees, sales associates and friends who participated on that summer day.



Appetizers 1

Appetizers on a picnic? Yes!

Between baseball innings, while you're waiting for the ribs to barbecue or as part of the picnic spread, appetizers fill the bill. Prepare them ahead of time and tuck them away in a corner of the picnic basket.

When the picnic season is over, the same appetizers can be used at the fanciest buffets and cocktail parties.

Charlie's Marinated Mushrooms

1/3 cup wine vinegar
2/3 cup oil
1 T. finely chopped parsley
1/2 t. salt
1/2 t. pepper
1/2 t. sugar
1 T. lemon juice
1 clove garlic
1/2 lb. small mushrooms

Combine vinegar, oil, parsley, salt, pepper, sugar and lemon juice in large jar and shake well or beat to blend thoroughly. Add garlic and mushrooms which have been wiped with a damp cloth and had stems trimmed. Cover and marinate several hours (or several days) in the refrigerator. Drain mushrooms on paper towels and spear on toothpicks to serve.

*First place winner, Appetizers.
Contributed by Candy Barnes.*

Dill Dip

2/3 cup mayonnaise
2/3 cup sour cream
1 T. minced onion (dry)
1 T. dry parsley
1 t. dill weed
1 t. beau monde

Mix all ingredients together and chill for several hours before serving. Serve as dip with fresh vegetables.

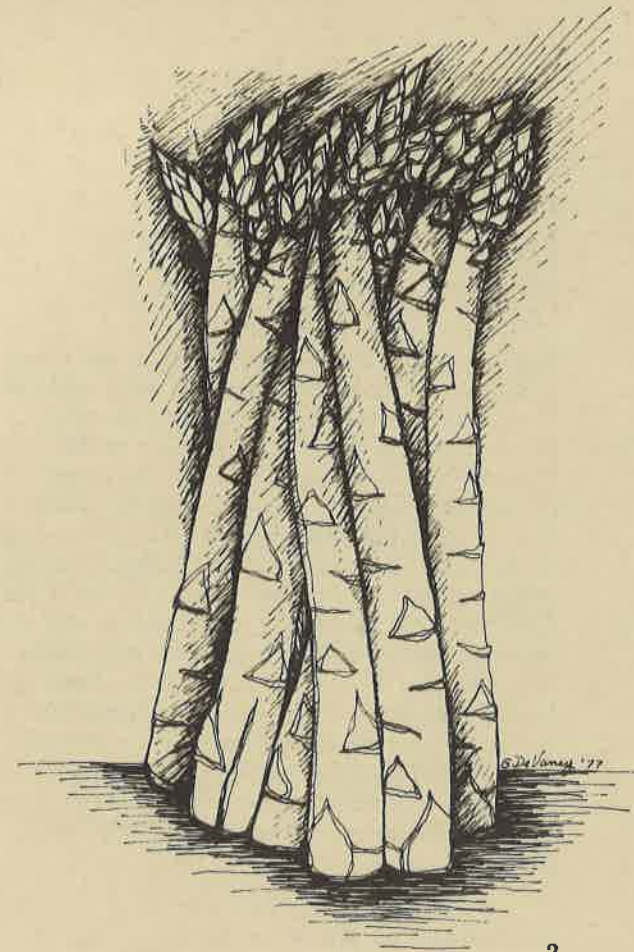
*Second place winner, Appetizers.
Contributed by Mary Kearns.*

Cheese and Bacon Crepe Appetizers

6 slices bacon
1/2 onion
1/2 lb. sharp Cheddar cheese, grated
1 t. mustard
1 t. Worcestershire sauce
2 or 3 t. mayonnaise
1 dozen cooked crepes
Butter

Cook bacon till crisp. Grate onion and cheese. Crumble bacon over cheese and onion and mix together with mustard, Worcestershire sauce and mayonnaise. Refrigerate if you have time. Roll out cigar shaped rolls of the cheese mixture and place in a crepe, rolling it firmly. Place in ovenware dish, brush with butter then sprinkle more grated cheese on the tops. Broil until bubbly. Cut each crepe into 3 or 4 pieces. Serve warm or chilled.

*Third place winner, Appetizers.
Contributed by Carol Torres.*



Tangy Salad Dressing

1 cup sugar
1 t. dry mustard
1 t. salt
1 cup oil
1/2 cup vinegar
1 T. onion salt or flakes
1 t. garlic powder

Put all ingredients in quart jar and shake or blender and mix well.

Contributed by Jeanne Scott.

Sausage Rolls

PUFF PASTRY:

1 cup unsalted butter
2 cups plain flour
Pinch salt
Cold water
Egg

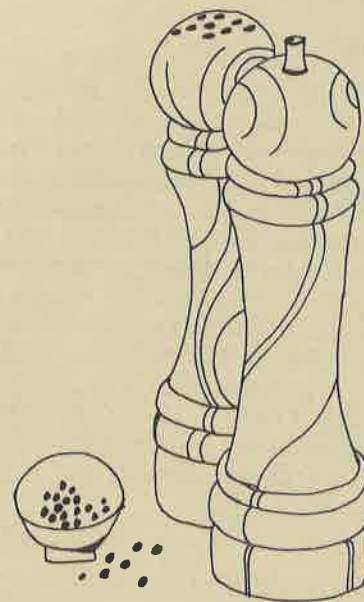
Soften butter slightly with a knife if very hard. Sieve the flour and salt into a mixing bowl. Gradually add enough water to make an elastic dough. Roll out to an oblong shape on a lightly floured board. Place the butter in the center of the pastry dough. Fold the bottom part of the dough over the butter, bring down the top part, turn, seal the ends and "rib" the pastry. Continue rolling and folding as it must be rolled a total of 7 times and folded 7 times. Puff pastry must be kept cool, so put away between rollings.

FILLING:

1 lb. hamburger or ground sausage
1 large onion
1 boiled potato
1 green pepper
Butter
Salt to taste
Pepper to taste

Fry hamburger or sausage. Chop onion, potato and green pepper fine. Saute in butter. Add to meat. Roll out the pastry and cut into strips. These should be wide enough to cover the meat. The pastry must be very thin if using large quantities of meat. Form the meat into long rolls. Lay on the pastry strips. Moisten the edges of the pastry and fold over the filling. Press the edges together and "flake" these with the knife. Cut into required lengths and make several slits on top if you wish. Brush with the egg mixed with water. Put onto baking trays or sheets and bake in the center of a hot to very hot oven (450-475°) for 10-15 minutes, then lower the heat to moderate and cook for another 5-10 minutes, depending on the size of the roll. Serve hot or cold. Makes 8 large, 12 medium, or 18 tiny rolls.

Contributed by Mable Curnutt.



Salmon Log

1 (8 oz.) can salmon
1 (8 oz.) pkg. cream cheese
2 T. minced onion
1/4 t. liquid smoke
2 T. lemon juice
Dash salt
Chopped parsley
Chopped nuts

Tuna can be used for this recipe also. Blend salmon, cream cheese, onion, liquid smoke, lemon juice and salt and roll in chopped parsley and chopped nuts. Chill overnight. Serve on crackers or snack breads.

Contributed by Barbara Thomas.

Cheese Straws

1 lb. sharp Cheddar cheese, grated
1 stick of butter less 1 t.
1/2 t. red pepper
1 t. salt
2 cups flour

Mix cheese, butter and seasonings well and slowly work in the flour. Using a cookie press, force dough into pencil thin shapes onto a cookie sheet. Bake at 450° for 10 minutes.

Contributed by Jean Suman.

14 Day Sweet Pickles

Cucumbers, 1/4 bushel
Brine (1 pt. salt to 1 gallon water)
Alum water (6 T. alum to 1 gallon water)
6 cups sugar
2-1/2 quarts vinegar
1 oz. cinnamon
1 T. celery seed
1 t. cloves
3 cups sugar

Wash cucumbers and slice. Put in large crock and cover with salt brine. Let stand 1 week. Drain and cover with clear water, let stand 24 hours. Drain and cover with boiling alum water. Let stand 24 hours. Put spices in cloth (cinnamon, celery seed and cloves). Mix sugar and vinegar, drop cloth into mixture and bring to a boil. Drain cucumbers and cover with boiling vinegar solution. Let stand 3 days, pour off solution (reserve this each time) and add 1 cup sugar; reheat and pour over again. Let stand another 3 days and so on until 3 cups sugar have been added. Last time put the pickles in jars. These pickles do not require sealed jars.

Contributed by Mable Curnutt.

Edinburgh Sausage Rolls

6 T. shortening
4 T. butter
1-3/4 cups flour
1 t. salt
1 lb. ground round or ground chuck
1 t. onion salt
1/2 t. salt
Lemon pepper

Mix first four ingredients to form pastry. Roll out and dot with butter, fold, dot with butter; fold and roll out thin—to 1/8". Cut into 2x3" rectangles. Brown ground round with salts and dash of lemon pepper. Place 1 t. of meat mixture on prepared rectangles. Fold over, crimp ends and pierce top with fork. Bake at 375° for 30 minutes or until toasty brown.

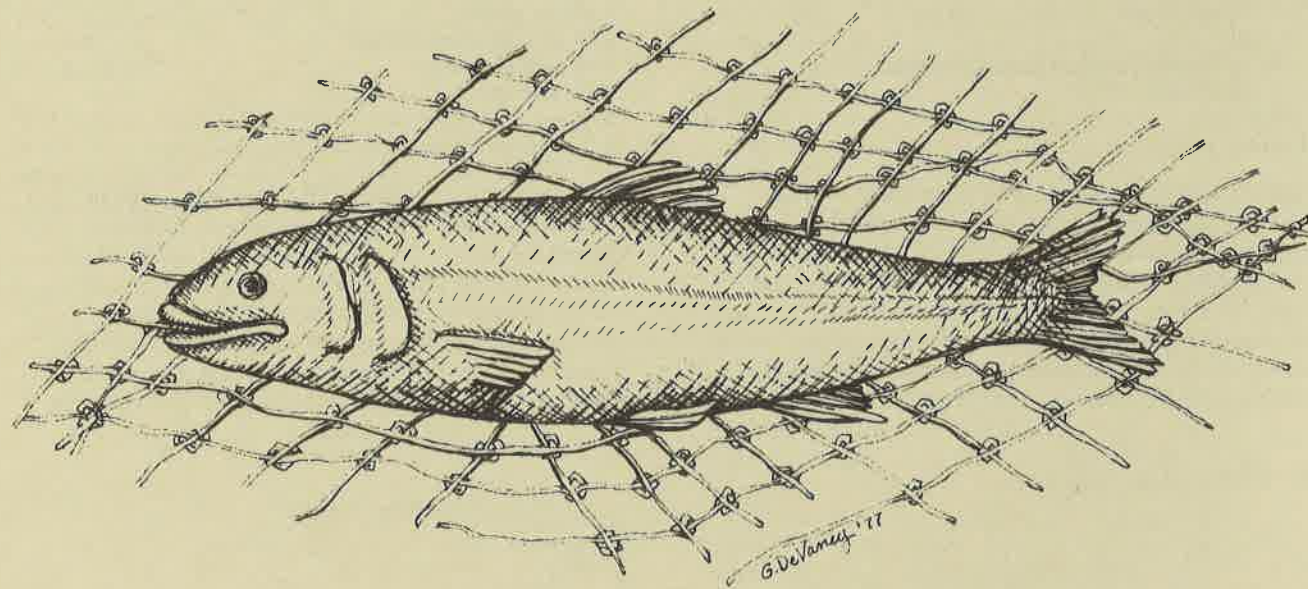
Contributed by Judy Brown.

Sally's Sweet & Sour Chicken Wings

Chicken wings (approx. 25)
Oil for browning
1 clove garlic
1/4 cup chicken broth
1/4 cup ketchup
1 T. soy sauce
3/4 cup sugar
1/2 cup cider vinegar

Cut wings into 3 pieces. Simmer wing tips in seasoned water (salt and pepper) to prepare broth for sauce. Heat oil and sliced garlic in electric skillet at 350°. Add wings and brown. Place browned wings in large flat covered baking dish. Make sauce by combining chicken broth, ketchup, soy sauce, sugar and vinegar. Pour over chicken. Cover and bake in moderate oven at 375° for 40 minutes.

Contributed by Peter Davis.



Traditionally, salads have been a staple of the summer picnic. Potato salads, macaroni salads, fruit salads and mixed green salads—they're popular with everyone.

Here you will find the prize winners and other entries from the Miscellaneous Salads and Green Salads categories in the Stan Wiley Cook-Off.

There's such a variety, you could just bring salads and have enough food for an entire picnic.

Uncle Earl's Potato Salad

1 qt. diced boiled potatoes
4 hardboiled eggs
2 oz. pimiento
1 cup chopped sweet onion
2 oz. olives
1 cup mayonnaise*
2 oz. pickle relish

Boil and dice potatoes into 1/4" cubes. Chop and add eggs, pimiento, sweet onion and olives. Mix in mayonnaise and pickle relish. Season to taste. Leave in refrigerator overnight for flavor absorption.

*First place winner, Miscellaneous Salads,
Contributed by Bill Green.*

** Mr. Green prefers to use Best Foods
mayonnaise in his recipe.*



Cola Salad

- 1 (#2) can bing cherries
- 1 (#2) can crushed pineapple
- 2 small boxes cherry gelatin
- 8 oz. cola
- 1 cup finely chopped walnuts
- 1 (8 oz.) pkg. softened cream cheese

Drain fruit, take juices and bring to boil. Add gelatin. Let cool, but do not set. Stir in cola. Add bing cherries and pineapple. Add walnuts and cream cheese. Mix well. Cream cheese will be chunky. Let stand overnight.

*Second place winner, Miscellaneous Salads.
Contributed by Mary Kearns.*

Chinese Chicken Salad

- 2 cups cooked chicken
- 1/4 cup soy sauce
- 1/4 t. garlic salt
- 1/2 t. sugar
- 1/4 t. ground ginger
- 1 cup diced celery
- 1/2 cup chopped cashew nuts
- 1 cup pineapple tidbits
- Lettuce

Trim chicken into bite sized pieces. Marinate in soy sauce, garlic salt, sugar and ginger mixture. Add celery, nuts and pineapple tidbits. Serve on a bed of lettuce. Serves 6. Dressing optional.

*Third place winner, Miscellaneous Salads.
Contributed by Carol Torres.*

Charlie's Potato Salad

- 5 medium potatoes
- 1 t. salt
- Dash white pepper
- 2 T. chopped onion
- 2 T. pimiento
- 3 hardboiled eggs
- 1/4 cup celery
- 1-1/4 cups mayonnaise

Boil and dice potatoes. Sprinkle with salt and pepper. Chop onion, pimiento, eggs and celery. Add with mayonnaise to potatoes and mix well. Chill.

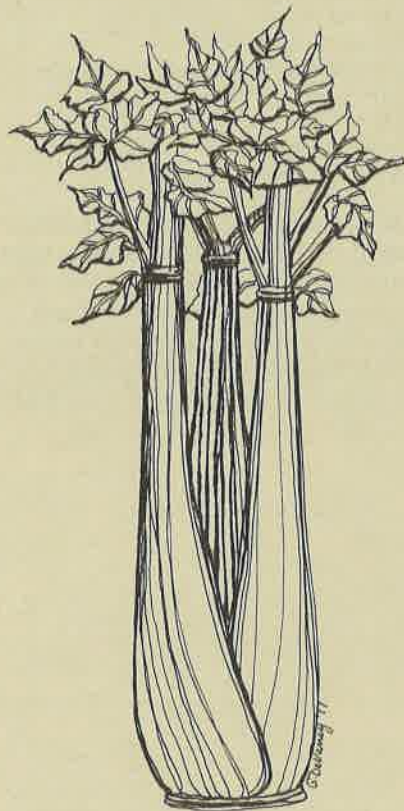
Contributed by Karen Meehan.

Pineapple Cheese Salad

- 2 pkgs. lemon flavor gelatin
- 2 cups boiling water
- 2 cups cold water
- 1 (1 lb. 4 oz.) can unsweetened pineapple
- 1/2 cup sugar
- 4 T. cornstarch
- 1-1/4 cups whipping cream
- 1 cup shredded Longhorn cheese

Dissolve gelatin in boiling water. Add cold water and chill till firm. Combine pineapple, sugar and cornstarch in saucepan and cook over low heat till clear—about 5 minutes. Cool. Whip cream. Whip firm gelatin with mixer slightly. Gently fold in whipped cream, pineapple mixture and cheese into whipped gelatin. Pour into gelatin mold and set.

Contributed by Pauline Van Dyke.



Potato Salad

6 potatoes
 1/2 cup finely chopped red onion
 Pinch salt
 Pinch pepper
 Pinch salad salt
 4 chopped hardboiled eggs
 3 chopped sweet pickles
 1 cup salad dressing*
 1 T. vinegar
 1 t. prepared mustard
 1 T. ketchup
 1 t. sugar
 Parsley
 Paprika

Cook and dice potatoes. Add onion, sprinkle with spices. Add eggs and pickles. Mix together with salad dressing, vinegar, mustard, ketchup and sugar. Garnish with sliced hardboiled eggs, parsley and paprika.

Contributed by Lorraine Roland.

* Lorraine prefers to use Miracle Whip salad dressing in her recipe.

Garden of Eden Fruit Salad

(Everything But the Apple)

1 watermelon
 1 papaya
 3 pears
 3 nectarines
 3 peaches
 3 bananas
 1/2 cantaloupe
 1 pineapple
 1/2 cup coconut
 1/2 cup orange juice
 1 cup raspberries
 1 cup seedless green grapes

Cut watermelon in half and clean out. Cut up papaya, pears, nectarines, peaches, bananas, cantaloupe and pineapple into bite size pieces. Add coconut, mix lightly. Pour orange juice over fruit in scooped out watermelon and mix lightly again. Decorate top with raspberries and grapes. (Do not use the edible part of the watermelon in this salad; save it for another day.)

Contributed by Renee Coursey.

Laura's Potato Salad

5 lbs. potatoes
 1 medium onion
 2 stalks celery
 6 large radishes
 1/2 medium green pepper
 4 eggs
 2 cups mayonnaise
 1/2 cup mustard
 2 T. vinegar
 Salt
 Pepper

Boil, peel and dice potatoes. Add to potatoes chopped onion, celery, radishes and green pepper. Hard boil eggs, dice and add to potato mixture. Mix in separate bowl mayonnaise, mustard and vinegar. Add to potatoes and mix well. Salt and pepper to taste. Makes enough salad for 10-15 people.

Contributed by Laura Geiglein.

Cheese Salad

1 lb. Swiss cheese
6 oz. stuffed olives
3 bunches green onions
4 small inside stalks celery

Grate cheese and thinly slice other ingredients. Combine and dress with vinaigrette dressing made with olive oil.

Contributed by Joyce Snodgrass.



Sea Salad

10 to 15 oz. uncooked macaroni sea shells
6 to 7 hardboiled eggs
4 to 5 dill pickles
1/2 lb. fresh cocktail shrimp
1 (15 oz.) can olives, chilled & chopped
3 T. dill pickle juice
Dry mustard
3 to 5 T. mayonnaise
1 cup grated Cheddar cheese
Salt

Boil and drain the macaroni thoroughly. Boil and cool eggs. Cut up eggs and add to macaroni. Dice pickles. Add shrimp, olives and pickles to macaroni. Mix all together. Add pickle juice, dry mustard, enough mayonnaise to moisten and cheese. Stir and add salt to taste.

Contributed by Geof Clayton.

Potato Salad

8 to 10 medium potatoes
1/4 cup white vinegar
8 hardboiled eggs
4 to 5 celery stalks
1/2 can pitted olives
3 T. onion flakes
3 T. mustard
1/2 cup sweet relish
Salad dressing
Paprika

Cook potatoes in salted water until tender. Drain. Pour vinegar over hot potatoes and cool. Chop 6 eggs, celery and olives. Moisten minced onion flakes. When potatoes are cool, mix with remaining ingredients (reserving 2 eggs for garnish), adding salad dressing to desired consistency. Garnish with egg slices and sliced olives. Sprinkle with paprika.

Contributed by Judy Head.

First Lady Salad

1 head lettuce
1/4 onion
1/4 stalk celery
1 box uncooked frozen peas
1 cup mayonnaise
1 t. sugar
1/4 cup crushed bacon or bacon bits
1-1/2 cups medium Cheddar cheese, grated

Tear lettuce into small pieces in 9x13" pan. Chop the onion and celery until fine. Sprinkle over lettuce. Spread on frozen peas. Mix mayonnaise and sugar, spread evenly over peas and lettuce. Sprinkle on bacon bits. Cover completely with cheese. Leave in refrigerator 24 hours before serving.

*First place winner, Green Salads.
Contributed by Niquee Geiglein.*

Cheese Salad

1 lb. Swiss cheese
6 oz. stuffed olives
3 bunches green onions
4 small inside stalks celery

Grate cheese and thinly slice other ingredients. Combine and dress with vinaigrette dressing made with olive oil.

Contributed by Joyce Snodgrass.



Sea Salad

10 to 15 oz. uncooked macaroni sea shells
6 to 7 hardboiled eggs
4 to 5 dill pickles
1/2 lb. fresh cocktail shrimp
1 (15 oz.) can olives, chilled & chopped
3 T. dill pickle juice
Dry mustard
3 to 5 T. mayonnaise
1 cup grated Cheddar cheese
Salt

Boil and drain the macaroni thoroughly. Boil and cool eggs. Cut up eggs and add to macaroni. Dice pickles. Add shrimp, olives and pickles to macaroni. Mix all together. Add pickle juice, dry mustard, enough mayonnaise to moisten and cheese. Stir and add salt to taste.

Contributed by Geof Clayton.

Potato Salad

8 to 10 medium potatoes
1/4 cup white vinegar
8 hardboiled eggs
4 to 5 celery stalks
1/2 can pitted olives
3 T. onion flakes
3 T. mustard
1/2 cup sweet relish
Salad dressing
Paprika

Cook potatoes in salted water until tender. Drain. Pour vinegar over hot potatoes and cool. Chop 6 eggs, celery and olives. Moisten minced onion flakes. When potatoes are cool, mix with remaining ingredients (reserving 2 eggs for garnish), adding salad dressing to desired consistency. Garnish with egg slices and sliced olives. Sprinkle with paprika.

Contributed by Judy Head.

First Lady Salad

1 head lettuce
1/4 onion
1/4 stalk celery
1 box uncooked frozen peas
1 cup mayonnaise
1 t. sugar
1/4 cup crushed bacon or bacon bits
1-1/2 cups medium Cheddar cheese, grated

Tear lettuce into small pieces in 9x13" pan. Chop the onion and celery until fine. Sprinkle over lettuce. Spread on frozen peas. Mix mayonnaise and sugar, spread evenly over peas and lettuce. Sprinkle on bacon bits. Cover completely with cheese. Leave in refrigerator 24 hours before serving.

*First place winner, Green Salads.
Contributed by Niquee Geiglein.*

Harvest Marinated Vegetables

1 bunch broccoli
2 cucumbers
3 small zucchini
1 bunch celery
2 heads cauliflower
2 lbs. carrots
3 green peppers
1/2 cup olive oil
1/2 cup salad oil
1/2 cup sugar, rounded
3 cups tarragon vinegar
3 cloves garlic, pressed
1 t. prepared mustard
1 T. salt
2 t. tarragon leaves
Coarse pepper
1 lb. fresh mushrooms

Cut up all raw vegetables except mushrooms into bite sized pieces. Combine oils, sugar, vinegar, garlic, mustard and spices and pour over vegetables. Toss. Cover and chill at least 12 hours, stirring occasionally. Add mushrooms 4-6 hours before serving. Other vegetables may be used. Better if left overnight. Serves 30 people.

*Second place winner, Green Salads.
Contributed by Tish Rice.*

Callendar Surprise

1 head leaf lettuce, romaine or butter
1 can mandarin oranges
1 can french fried onion rings
1 average sized avocado
1 pkg. prepared ranch dressing*

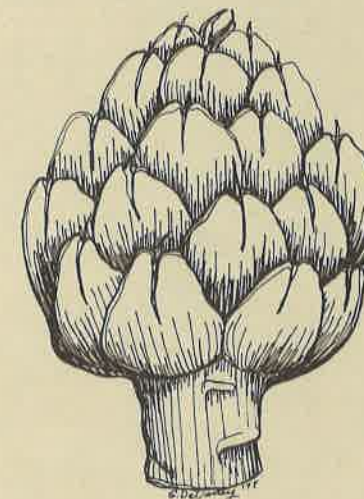
Tear lettuce into bite sized pieces in large bowl. Add drained can of mandarin oranges and onion rings. Mix. Top with sliced avocado and ranch dressing.

*Third place winner, Green Salads.
Contributed by Shirley Morgan.
* Shirley prefers to use Uncle Dan's dressing in her recipe.*

Spinach Salad

SALAD:
1 lb. thick sliced bacon
1 (6-8 oz.) pkg. sliced Jack cheese
1/2 lb. mushrooms
2 to 3 bunches spinach
1/2 lb. crabmeat

Fry and crumble bacon. Cut cheese in thin strips. Clean and slice mushrooms. Clean spinach leaves. Mix all four ingredients together with crabmeat.



DRESSING:
2 eggs
1/2 t. cumin
2 t. tarragon
1 medium clove garlic
2-1/2 T. caraway seed
1 t. salt
3/4 t. pepper
2 T. chopped parsley
2-1/2 T. Dijon mustard
Juice of 1/2 lemon
4 T. wine vinegar
2 T. sherry
3 cups oil
1 bay leaf

Mix eggs, spices, mustard, lemon, vinegar and sherry together with whisk. Add oil, beating faster as you add it. Add bay leaf. Remove leaf before using dressing. Chill. Toss salad and add as much dressing as desired; toss again. Dressing is better if made several hours prior to use.

Contributed by Elaine Kaplan.

Spinach Salad

1 large bunch fresh spinach
1/2 to 3/4 lb. fresh mushrooms
1/2 to 3/4 lb. bacon
Ranch style dressing*

Wash spinach. Drain. Rip into bite sized pieces into bowl. Cook bacon until crisp. Drain off grease. Crumble into bits. Cool and set aside. Wash mushrooms. Slice into 1/8" thick slices. Mix three ingredients together; chill 15 minutes before serving. Toss the salad and add at least 1 cup dressing. Add enough salad dressing to adequately coat the salad.

Contributed by Melinda Kinsman.

* *Mrs. Kinsman prefers to use Uncle Dan's dressing in her recipe.*

Chinese Edible Pea Pod Chicken Salad

1 medium chicken breast
1 small avocado
1 small tomato
1-1/2 cups edible pea pods
1 head lettuce
1/2 carrot
3 green onions
6 small mushrooms
1 cup chow mein noodles

Brown and dice chicken. Cut up all vegetables and mix together in a large bowl with noodles. Add salad dressing of your choice and serve.

Contributed by Gary Robinson

Main Dishes 3

It is no secret that men like to cook, so it came as little surprise that many of the main dish recipes came from the fellows. The judges were so impressed with the Spoon Bread Tamale Bake, they awarded contributor John Dornan an Honorable Mention—a sort of second grand prize.

Main dishes add a kind of heartiness to a picnic spread and can be kept warm in crock pots and chafing dishes.

Spoon Bread Tamale Bake

CASSEROLE:

1-1/2 lbs. ground round beef
1 cup chopped onions
1 minced clove garlic
1/2 cup chopped green peppers
1 large can tomatoes (2-1/2 cups)
1 (12 oz.) can whole kernel corn
1 T. salt
1-1/2 T. chili pepper
1/4 t. black pepper
1/2 cup cornmeal
1 cup water
1 cup black pitted ripe olives

Brown meat, add onion, garlic, green pepper and cook, stirring until onion is golden. Stir in tomatoes and next four ingredients. Simmer 5 minutes. Stir in 1/2 cup cornmeal mixed with water. Cover and simmer 10 minutes. Add olives. Turn into 3 qt. casserole.

TOPPING:

1-1/2 cups milk
1 t. salt
2 T. butter
1/2 cup cornmeal
1 cup Cheddar cheese, grated
2 eggs, lightly beaten

Heat milk, salt and butter. Slowly stir in 1/2 cup cornmeal and cook until thickened. Remove from heat. Stir in Cheddar cheese and eggs. Spoon over top of casserole. Bake 40 minutes at 350°, covered.

*First place winner, Main Dishes.
Contributed by John Dornan.*

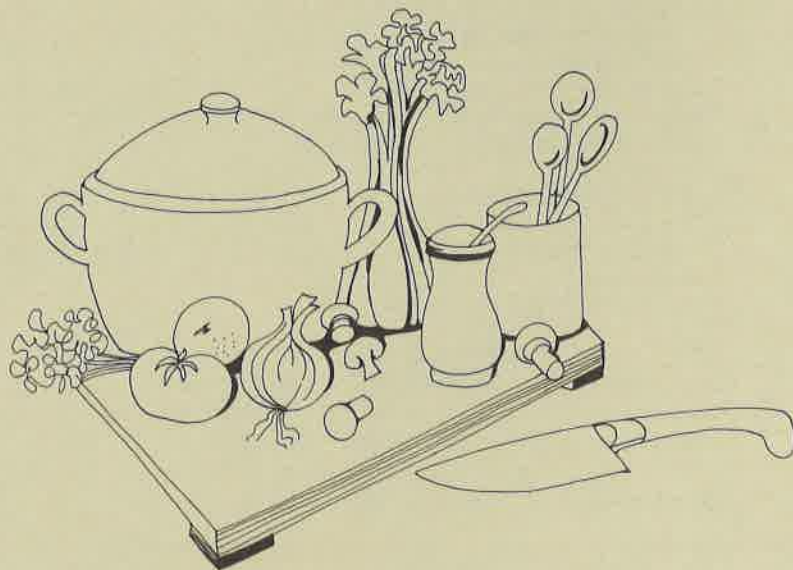
Lasagna

1 lb. hamburger
2 large cloves garlic
1 cup diced onions
1/3 cup finely diced parsley
4 cans tomato sauce
1/3 pkg. lasagna noodles
Grated Mozzarella and Colby Shorthorn cheese*

Fry hamburger in saucepan. Cut garlic cloves in half, and add to hamburger while browning. Remove garlic cloves, add 1 cup diced onions. Cook until onions are transparent. Add 1/3 cup parsley. Cook approximately 2 minutes. Add tomato sauce and simmer approximately 2 hours. Cook noodles according to directions on package and layer alternately in medium casserole pan sauce and noodles—starting with sauce. Sprinkle each layer of sauce with grated cheese. Bake 30 minutes at 325°.

*Second place winner, Main Dishes.
Contributed by Pauline Van Dyke.*

** Mrs. Van Dyke prefers to use Kraft Colby Shorthorn cheese in her recipe.*



Barbecued Brisket

3 to 4 lb. beef brisket
2 T. liquid smoke
1 t. garlic salt
1 t. onion salt
2 t. celery seed
2 t. Worcestershire sauce
1-1/2 t. salt
2 t. pepper
1 cup barbecue sauce

Cover both sides of brisket with liquid smoke, garlic salt, onion salt, celery seed and Worcestershire sauce. Place brisket in baking pan and refrigerate overnight. Add salt and pepper, cover with foil and bake at 300° for 5 hours. For last hour add barbecue sauce and leave uncovered. Serve hot with pan drippings or cold with horseradish sauce.

*Third place winner, Main Dishes.
Contributed by Jean Suman.*

Kielbasa

5 lbs. pork butts (medium grind)
1/2 lb. ground beef
3 T. salt
1 T. pepper
1 T. marjoram
Hog casings

Mix all seasonings together and work thoroughly through pork and beef with hands. A few drops of water may be added as you are mixing. Use a meat grinder with a sausage funnel to put through casings (purchase hog casings at a meat packing company). Cover with water. Bring to a boil and simmer for 30 minutes. Cut into 4" pieces and serve wrapped in bread with ketchup or mustard.

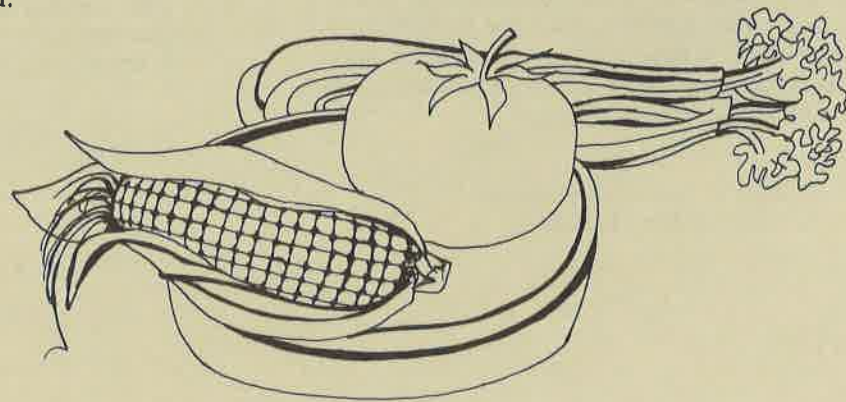
Contributed by Gary Taylor.

"Porkypine" Meatballs

2 lbs. hamburger
1 small onion, diced
Salt to taste
Pepper to taste
Garlic powder to taste
1 cup uncooked rice
2 cans cream of mushroom soup
1 cup milk

Mix meat, onion, spices and rice together. Form into balls. Drop into baking dish and cover with soup diluted with milk. Cook 30 minutes at 400°. Instead of soup, 3 cans of tomato sauce and 1 cup of water may be substituted.

Contributed by Doug Leach.



Baked Salmon with Brown Sugar

2-1/2 lbs. salmon, deboned
Salt
1 box brown sugar

Sprinkle salmon liberally with salt. Place on tin foil or baking dish. Cover salmon with one box of brown sugar. Place in barbecue or bake at medium heat for 1/2 hour. Allow to cool, remove from foil or baking dish and serve.

Contributed by Gary Robinson.

Barbecued Meatballs

1/2 cup vinegar
1/3 cup sugar
3 T. Worcestershire sauce
1 cup ketchup
1 lb. ground beef
1 t. onion salt
Dash lemon pepper

Combine first four ingredients in saucepan and simmer for 20 minutes. Combine meat, salt, and pepper, form into balls. Brown in frying pan. Pour sauce over meatballs which have been drained. Heat 20 minutes to seal flavors.

Contributed by Judy Brown.

Chicken From the Sea

1/2 large white onion
1 can mushroom pieces
1 can cream of mushroom soup
4 to 5 cups diced chicken
1 can (13 oz.) condensed milk
1/2 t. salt
Sprinkle of garlic powder
1 (16 oz.) jar cheese spread*
1 pkg. (6 oz.) spaghetti
1/2 oz. dried seaweed
1 T. sesame seeds
Paprika

Cook spaghetti. Chop onion. Then saute in large saucepan. Add mushroom pieces, mushroom soup, chicken, condensed milk, salt, garlic powder and cheese spread. Cook over low heat until cheese melts. Add to cooked spaghetti—mix well in casserole dish. When mixed, fold in the seaweed and sesame seeds. Bake at 350° for 1 to 1-1/2 hours. Let stand for 10 minutes before serving. Sprinkle with paprika. Better if made the day before. Refrigerate overnight.

Contributed by Sharon Portinga.

* Mrs. Portinga prefers to use Cheez Whiz in her recipe.



Chicken Spaghetti

1 large chicken
1 cup chicken broth
1 large onion, diced
Butter
2 T. parsley
1 to 2 stalks celery, diced
2 cans cream of mushroom soup
1 large jar pimientos
1/2 lb. Cheddar cheese
1 pkg. spaghetti
Paprika
Salt and pepper

Boil chicken (use pressure cooker if you want) and debone. Save broth and set aside. Brown onion in butter with parsley and celery. Add cream of mushroom soup and pimientos. Add Cheddar cheese and melt. Cook this sauce over low heat. Add 1 cup chicken broth and chicken. Cook spaghetti in extra broth, adding water if necessary. Put cooked spaghetti in casserole dish and add sauce with chicken, stirring to mix the sauce and spaghetti. Sprinkle with paprika. Bake at 350° for 30-45 minutes. Grate more cheese and put on top and bake until cheese melts. Serves 8. Freezes well after being baked.

Contributed by Bobbi Knudsen.

Sweet and Sour Meatballs

1 lb. ground beef
1 egg
2 T. cornstarch
1 t. salt
1-1/2 T. fine onion flakes
Few grains pepper
3/4 cup oil
1 (13-1/2 oz.) can chicken stock
1 can pineapple chunks
3 large green peppers
1 large onion, optional
3 T. cornstarch
2 t. soy sauce
1/4 cup vinegar
1/4 cup water
1/2 cup sugar

Mix first six ingredients and form into balls with teaspoon. Fry in hot oil until brown. Drain, then cover to keep from drying out. Save 1 T. drippings. Add one half chicken stock, pineapple (drained—reserve syrup), peppers cut in large chunks, and onion cut in large chunks. Cook over low heat for a few minutes. Mix cornstarch, soy sauce, vinegar, water, sugar and other half of chicken stock in small bowl. Add to vegetable mixture, stirring constantly until juice thickens. Add pineapple syrup if desired.

Add meat balls and heat thoroughly. Use over hot rice with hot buttered French bread or can be used as hors d'oeuvres with toothpicks. Can be made ahead and reheated.

Contributed by Jeanne Scott.

Swethie Meatballs

1 lb. ground beef
1/2 cup dry bread crumbs
1/3 cup minced onion
1/4 cup milk
1 egg
1 T. snipped parsley
1 t. salt
1/8 t. pepper
1/2 t. Worcestershire sauce
1/4 cup shortening
1 bottle (12 oz.) chili sauce
1 jar (10 oz.) grape jelly

Mix ground beef, bread crumbs, onion, milk, egg, parsley, spices and Worcestershire sauce. Gently shape into 1" balls. Melt shortening in large skillet, brown meatballs. Remove meatballs from skillet, pour off fat. Heat chili sauce and jelly in skillet, stirring constantly until jelly is melted. Add meatballs and stir until thoroughly coated. Simmer uncovered 30 minutes.

Contributed by Bonita Federici.

Vichyssoise

3 cups peeled, sliced potatoes
3 cups sliced white of leek
(approx. 9 bunches)
1-1/2 quarts of white stock, chicken stock
or canned clear chicken broth
Salt
White pepper
1/2 to 1 cup whipping cream
2 to 3 T. minced chives

Simmer the potatoes and white of leek in the stock or broth, partially covered, for 40-50 minutes until the vegetables are tender. During this time, add salt and pepper to taste and stir every 5 minutes to ensure even temperature control. Puree the soup either in the electric blender, or through a food mill and then through a fine sieve. Stir in the cream. Season to taste, oversalting very slightly as salt loses savor in a cold dish. Chill. Serve in chilled soup cups and decorate with minced chives. Serves 6 to 8.

Contributed by Marv Kaplan.

Poorman's Potato Soup

1 medium sweet white onion
3 t. sugar
1 t. salt
Dash garlic powder
3 large well-scrubbed potatoes
3-1/2 cups whole milk
Dash black pepper (small grain)
1 T. butter

Dice onions into fine pieces in stock pot. Add sugar, salt and garlic powder. Barely cover with water and simmer until it forms a nice clear syrup. Peel and quarter potatoes, leaving some peelings on (for special flavor and nutritional value). Dice 1/2 the potatoes in medium chunks and the balance in smaller chunks. Add potatoes to sweet onion syrup and stir in. Simmer about 10 minutes with lid on. Stir well every 2 to 3 minutes. Stir in 3-1/2 cups milk. Keep on simmer 15 minutes then turn up to low for 45-50 minutes, stirring occasionally. On final stirring, add pepper and butter. If company comes, add as much milk or water as necessary to increase quantity.

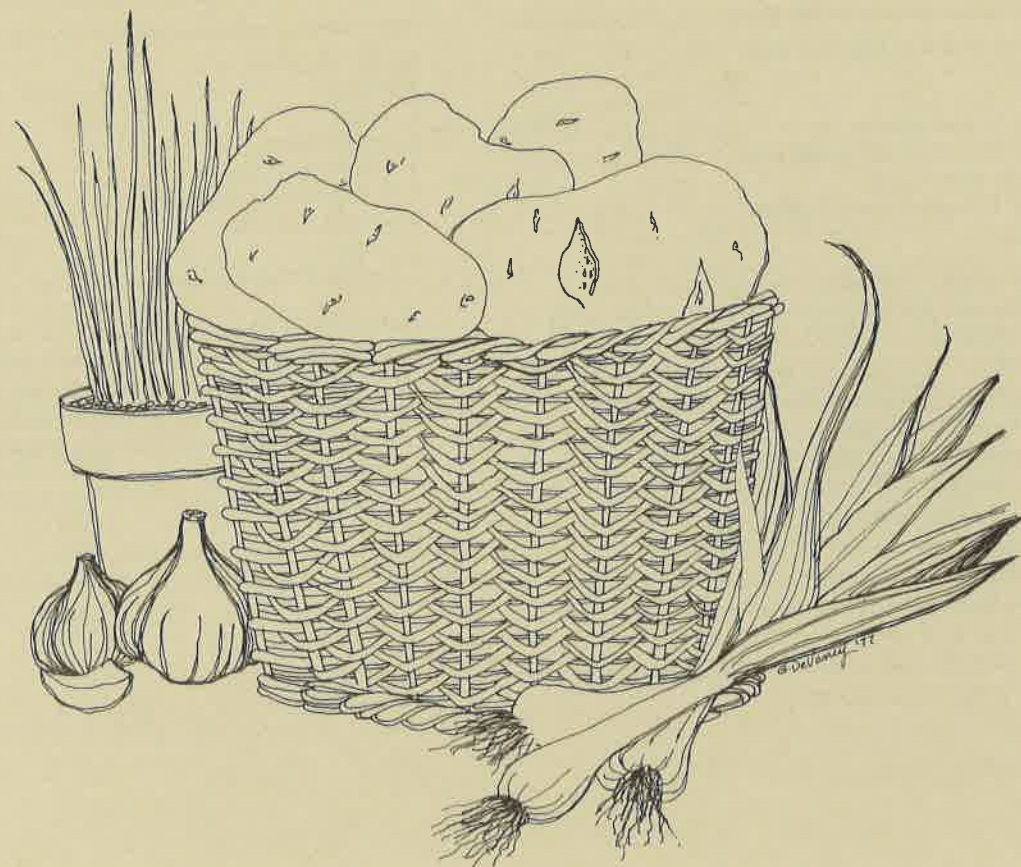
Contributed by Ray Ross.

Barbecued Spareribs

3 to 4 lbs. pork ribs
1 lemon
1 onion
1 cup ketchup
1-3/4 cups water
1/3 cup Worcestershire sauce
2 t. chili powder
1 t. salt
5 dashes Tabasco sauce

Place ribs in shallow baking pan, meaty side up, and top with slices of lemon and onion. Bake at 450° for 30 minutes. Combine remaining ingredients and bring to boil in saucepan. Pour over ribs and bake at 350° for 1 hour. Baste with sauce every 10 minutes.

Contributed by Dawn Fay.



Baked beans. What picnic would be complete without them? Take beans and dress them up with ground beef and mushrooms, onion soup mix, lemon lime soda or beer or fresh side pork and marshmallows. Serve them with hot dogs and a potato or macaroni salad and you don't have to look any further for a picnic menu.

Baked Beans A La Canale

1 can pork and beans
1 small onion, finely diced
2 t. Worcestershire sauce
1 t. Tabasco sauce
1/4 cup white sugar
1/2 cup brown sugar
1/2 cup ketchup
2 slices bacon

Mix beans, onions, Worcestershire sauce, Tabasco sauce, sugars and ketchup thoroughly in baking dish. Place 2 bacon slices on top. Cover. Bake at 325° for 4 to 5 hours.

*First place winner, Baked Beans.
Contributed by Beverly Canale.*



Smoky Baked Beans

- 1 medium onion
- 6 slices bacon
- 1 (55 oz.) can of brick oven baked beans*
- 1 (55 oz.) can of pork and beans
- 2 t. prepared mustard
- 1/2 cup molasses
- 1/2 cup brown sugar
- 1/4 cup ketchup
- 1 t. salt
- 1/8 t. pepper
- 1/4 t. liquid smoke (hickory flavor)

Mince onion and dice bacon slices. In large skillet, cook and stir bacon and onion until bacon is crisp. Stir in remaining ingredients. Heat until bubbly. Simmer uncovered, stirring occasionally, 15-20 minutes or until liquid is absorbed.

Second place winner, Baked Beans.

Contributed by Judy Dieterich

* Mrs. Dieterich prefers to use B&M Baked Beans in her recipe.

Mellow Baked Beans

- 2 cups dry navy beans
- 1 t. salt
- 1 medium onion, chopped
- 1 t. dry mustard
- 4 T. light molasses
- 1/2 cup brown sugar
- 1 t. salt
- 3/4 lbs. fresh side pork
- 1-1/2 cups miniature marshmallows

Prepare beans by soaking overnight in 2 quarts water. Then add 1 t. salt and simmer till tender. Drain and save liquid. Add to 2 cups of bean liquid the onion, mustard, molasses, brown sugar and 1 t. salt. Remove excess fat from side pork. Cut side pork slices into 1/2" pieces. Combine all ingredients (except marshmallows) in 2 quart bean pot. Cover and bake at 350° for 5 hours. Check often during last 2 hours of baking and add more bean liquid if needed. Upon removing beans from oven, immediately add 1-1/2 cups miniature marshmallows. Stir and serve.

Third place winner, Baked Beans.
Contributed by Don Eilert.

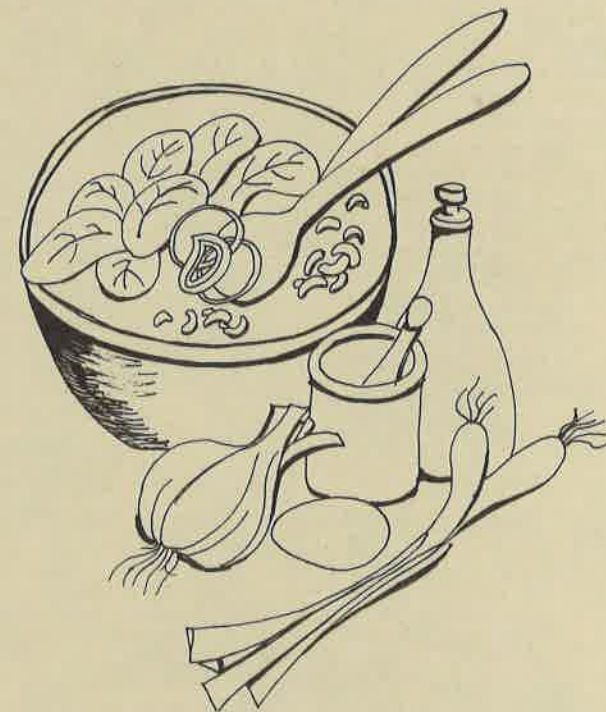
Jean's Baked Beans

- 1 lb. navy beans
- 6 slices bacon
- 1 medium onion
- 1/2 green pepper
- 2 stalks celery
- 2 (7 oz.) bottles lemon lime soda*
- 1 can (2-1/2 lb.) tomatoes
- 2 t. salt
- 1/2 t. pepper
- 1 (8 oz.) can tomato sauce
- 1/2 cup molasses
- 1/3 cup brown sugar
- 1/2 cup ketchup
- 1 T. prepared mustard
- 1 T. Worcestershire sauce
- 2 t. vinegar

Soak navy beans overnight; drain. Cut bacon into fine pieces. Cut up onion, green pepper and celery. Mix all ingredients and simmer for 1 hour. Pour into baking dish and bake covered 3-4 hours at 250°. Bake an additional hour uncovered.

Contributed by Jean Gammon.

* Jean prefers to use 7-Up in her recipe.



Picnic Bean Dish

1-1/2 lb. ground beef
1 pkg. onion soup mix
1 cup ketchup
1/4 cup water
2 T. dry mustard
2 t. vinegar
2 large cans pork and beans
1 can dark red kidney beans
(do not drain off liquid)

Saute ground beef. Combine with all other ingredients and heat in oven till bubbly.

Contributed by Carol York.



Beer Beans

1/2 lb. bacon
2 medium onions
3 lbs. ground beef
1 t. garlic salt
2 t. salt
4 cans kidney beans
2 (4 oz.) cans mushrooms (ends & pieces)
4 cans tomato soup
1 (2 oz.) can Parmesan cheese
2 T. chili powder
Dash pepper
1 T. chopped parsley (less if dried)
2 (12 oz.) cans beer

Chop bacon and onions. Brown bacon, onions and ground beef moderately. Add salts. Drain 2 cans of kidney beans. Reserve liquid in the other 2 cans. Add this with all remaining ingredients and simmer 2 hours in heavy kettle. Stir often. . . what could be easier? Good hot or cold!

Contributed by Herb Brackman.

Homemade breads can serve as a picnic side dish or dessert.

French bread, soda bread, rye bread—all go nicely with meat and salad dishes.

Blueberry orange bread and zucchini bread—both make tasty final courses. The

zucchini bread contributed by Alta Weissenfluh was so good the judges awarded her an Honorable Mention—a sort of second grand prize.

Zucchini Bread

1 cup raisins
3 eggs
2-1/2 cups sugar
3 t. vanilla
1 cup oil
2 cups grated pared zucchini
3 cups flour
1/4 t. baking powder
1 t. salt
1 t. baking soda
3 t. (or less) cinnamon
1 cup nuts

Soak raisins in hot water and drain. Beat eggs until light and fluffy. Add sugar, vanilla and oil and blend well. Stir in zucchini. Sift together all dry ingredients. Blend with creamed mixture. Fold in nuts and raisins. Pour into two greased and floured 9x5" loaf pans. Bake at 350° for 1 hour 10 minutes or until it tests done.

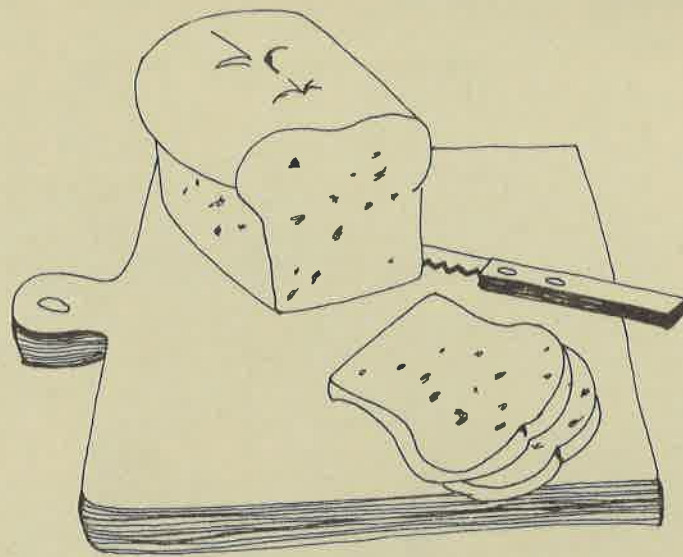
*First place winner, Breads.
Contributed by Alta Weissenfluh.*



Swedish Limpa Bread

1-1/2 pkg. yeast
1/4 cup warm water + 1/2 t. sugar
3 T. butter or margarine
1 cup milk
1-1/2 T. grated orange peel
1/3 cup molasses
2 cups rye flour
1 cup wheat flour
3-1/2 cups white flour (approx.)
1 t. salt
1 t. ground cumin seed
1 t. ground fennel seed
1/2 cup honey or sugar
Melted butter

Combine yeast with sugar water beforehand to activate. Melt 3 T. butter, add milk and heat until scalded. Cool to 100°. Add orange peel, molasses and yeast mixture. Add rye flour, wheat flour, white flour, salt, cumin, fennel and sugar or honey. Mix well. Knead for 10 minutes. Place in large greased bowl. Set in warm place to rise until nearly doubled in bulk (about 1-1/2 hrs.). Punch down; form into two loaves and place in well greased loaf pans or baking sheet. Allow to rise until almost doubled



in bulk (about 1 hr.). Bake on lower oven shelf at 350° for 30-35 minutes. Brush tops with melted butter and cool before eating. Freezes well.

*Second place winner, Breads.
Contributed by Ruth Hanson.*

Daphne's French Bread

1 pkg. quick acting yeast
2 cups lukewarm water, separated
4 cups sifted all purpose flour
1 T. sugar
2 t. salt
Melted butter

Dissolve yeast in 1 cup lukewarm water. While yeast softens, sift flour, sugar and salt together in a large bowl then stir in the dissolved yeast. Add just enough of the second cup of water to hold dough together. Mix until you have a soft, rather sticky batter. Cover with a clean cloth. Set bowl in warm spot and let rise until size is doubled. This takes 2 to 4 hours. When dough is high and spongy, punch it down with your fist and give it a good sound beating with your hand. Divide in two parts and place each in a greased 6" round baking dish. Cover again with cloth and let rise until it reaches the top of baking dish. Brush top with melted butter and bake at 400° about 30-40 minutes until nicely browned.

*Third place winner, Breads.
Contributed by Jean Suman.*

Triticale Batter Bread

2 pkg. active dry yeast
1 cup warm water
2 cups milk
4 T. butter or margarine
4 T. molasses
2 t. salt
2 eggs
2 cups rolled triticale
1 cup bran
3/4 cup wheat germ
6 cups unsifted all purpose flour

In a large bowl dissolve yeast in water. Scald milk with butter; cool to lukewarm. Stir in molasses, salt, and egg. Add milk mixture to yeast, then blend in triticale, bran and wheat germ. Gradually stir in flour. Divide and place batter in two well-greased loaf pans. Let rise in a warm place for about one hour. Bake in a 350° oven for 35-45 minutes. This is good served hot from the oven with butter and honey or let cool for sandwiches or toast.

Contributed by Linda Haring.

Blueberry Orange Bread

2 T. butter
1/4 cup boiling water
Orange juice (about 2/3 cup)
4 t. grated orange peel
1 egg
1 cup sugar
2 cups sifted flour
1 t. baking powder
1/4 t. baking soda
1/2 t. salt
1 cup fresh or drained frozen blueberries
2 T. honey

Melt butter in boiling water in small bowl. Add 1/2 cup orange juice and orange rind. Beat egg with sugar until light and fluffy. Add sifted dry ingredients alternately with orange, egg and sugar mixture, beating until smooth. Fold in berries. Pour into 1-1/2 quart mold or loaf pan and bake in slow oven, 325°, for 1 hour and 10 minutes. Mix 2 T. honey, the rest of the orange juice and 1 t. orange peel; spoon over hot bread.

Contributed by Jennifer Pfeiffer

Zucchini Bread

3 eggs
2 cups sugar
1 cup brown sugar
2 t. vanilla
1 cup oil
3 cups zucchini—peeled, grated, drained
3 cups flour
1 t. salt
1 t. baking soda
1 t. baking powder
1 cup chopped walnuts
1 cup drained crushed pineapple
1/2 cup raisins

Beat eggs, sugars, vanilla and oil until creamy. Add zucchini and flour. Mix in salt, baking soda, powder, walnuts, pineapple and raisins. Bake at 325° 1-1/2 hours in two loaf pans.

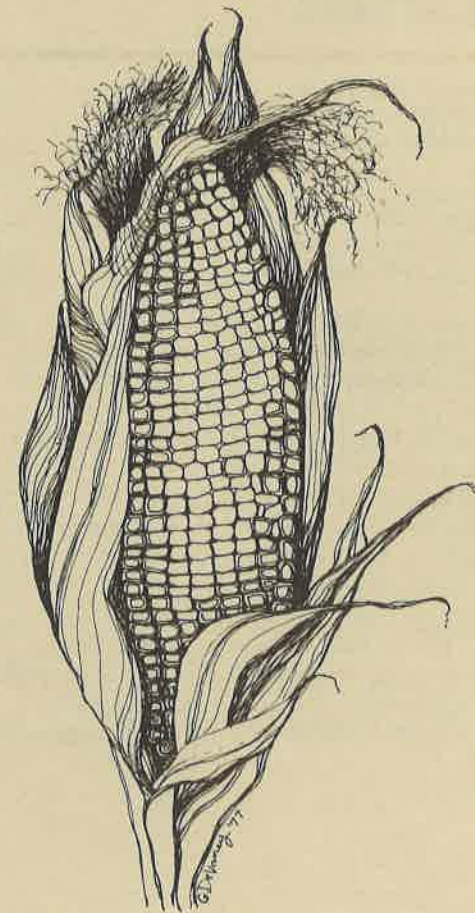
Contributed by Kimber Woods.

Irish Soda Bread

4 cups flour
1/4 cup sugar
4-1/2 t. baking powder
1/2 t. soda
1/2 cup raisins
1/2 t. caraway seeds
2 eggs
1-1/4 cups buttermilk
1/4 cup melted shortening

Sift together dry ingredients. Add raisins and caraway seeds. Beat eggs. Add buttermilk and shortening to eggs. Mix liquids into dry ingredients. Do not beat. Turn on floured board. Knead lightly about 1 minute. Shape in round or oblong loaf and place in greased pan. Mark in quarters and dot each quarter with butter. Allow to stand 10-15 minutes to settle. Bake 1 hour in 350° oven.

Contributed by Pat Ladd.



Pat's Loaf Bread

2 pkg. active dry yeast
1/2 cup warm water
2 cups scalded milk
2 T. salt
1/3 cup sugar
1-3/4 cups water
12 cups all purpose flour
1/4 cup melted shortening

Soften yeast in water. Let stand 5 minutes. Combine milk, salt and sugar. (You may use 1 can evaporated milk and add water to make 2 cups.) Add 1-3/4 cups water. Cool to lukewarm. Add softened yeast. Blend 6 cups of the flour and shortening. Beat well, at least 3 minutes until sponge is very smooth. Add the remaining flour gradually to make a moderately stiff dough. Turn the dough onto a lightly floured board; shape into round ball. Cover with bowl. Let rest 10 minutes. Knead 10 minutes. Use as little flour as possible. Place dough into lightly greased bowl. Roll it around and turn greased side up. Cover bowl with piece of plastic or slightly damp cloth to prevent

crusting. Set in warm place (80-85°), away from drafts. Before starting to mix ingredients, Mrs. Rugg turns on her oven to 150° and when that temperature is reached, turns oven off. It is then the ideal place to let your bread rise. Allow dough to rise until double in bulk, about 1-1/2 hours. If in doubt, let dough rise a little longer. When finger is pressed lightly into dough, the imprint remains. Punch down dough by lifting edges across bowl. Repeat around bowl until dough is reduced to original size. Turn dough over with smooth side up. Cover, let rise again for 40 to 45 minutes. Turn dough onto lightly floured board. Divide into 4 parts; shape each into a ball. Cover. Let

rest 10 minutes. Roll each ball into a rectangle; turn dough over twice during rolling. Place long edge in front of you. Fold 1/3 of dough towards you; seal. Flatten dough to press out large gas bubbles. Take hold of both ends; lengthen by slapping gently against board. Fold each end over to the center so that the ends overlap. Then seal with heel of hand. Roll dough towards you, jelly roll fashion, sealing edge with heel of hand. Seal ends with side of hand. Place "seam" side down in greased pan. Grease top lightly. Tip: You will have a more attractive loaf by placing it against one side of pan. Cover loaves and let rise until fully doubled in bulk, about 1 hour. Keep in warm

place. Avoid drafts and uneven temperatures. (The oven, again, is the best spot.) Bread is ready for oven when dough fills the corners and reaches top of pan. Top is rounded and dent remains when loaf is touched lightly with finger. Bake the bread 40-45 minutes at 400°. (If using glass pans, reduce temperature to 350°.) Bread is done when the loaves are golden brown in color and sound hollow when tapped with finger. Remove loaves from pans immediately and place on racks. Do not cool in a draft as this cracks the crust. For a soft crust, brush top of warm bread with softened butter. Cover with a towel until cool.

Contributed by Pat Rugg.

Everyone has a favorite recipe for pie crust. Therefore, there were just about as many different recipes for crust as there were for pies. Pie is often termed America's favorite dessert and it certainly pleased the Cook-Off judges. They named Candy Barnes' strawberry pie Grand Prize winner.

French Glaze Fresh Strawberry Pie

CRUST:

1 cup flour
1/2 t. salt
1/3 cup shortening and butter

FILLING:

1 qt. strawberries
1 cup sugar
3 T. cornstarch

Combine flour and salt. Cut in shortening (1/2 butter and 1/2 shortening). Mix together and work into ball. Roll dough out thin. Fit in 9" pie plate (removable bottom pie tin preferably). Bake in 475° oven for 8-10 minutes. Wash, drain and hull strawberries. Use 2 cups berries for glaze. Whirl berries in blender and add water if needed to make 1-1/2 cups. Bring to boil and gradually stir in mixture of sugar and cornstarch. Cook over medium heat, stirring constantly until boiling. Boil 1 minute. Add a few drops of red food coloring. Cool. To remaining 2 cups berries, add this mixture and pile into pie shell. Chill about 2 hours.

*Grand prize winner.
First place winner, Pies.
Contributed by Candy Barnes.*



Grandma's Raisin Pie

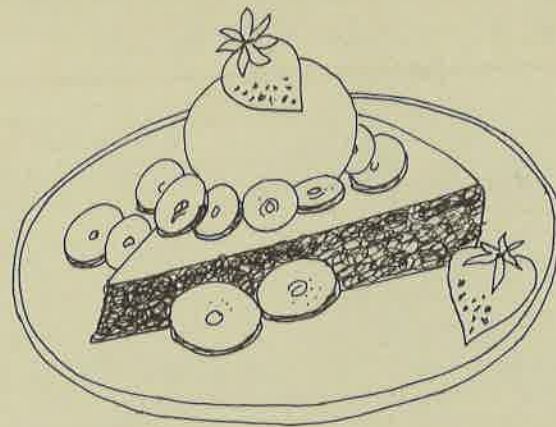
FILLING:

2 cups raisins
2 cups water
1-1/2 cups sugar
1/4 cup flour
2 T. butter

CRUST:

1-1/3 cups sifted flour
1/2 t. salt
1/2 cup shortening
3 T. water
1 egg white (optional)

Combine raisins, water and sugar and cook until raisins are done. Set aside. Make paste with flour. Stir into raisins, add butter, let cool. When filling is done, make crust. Combine flour and salt in a mixing bowl. Blend shortening until well mixed. Mixture should be fairly coarse. Sprinkle with water, a tablespoon at a time; toss with fork. Work dough into a firm ball with your hands. Press dough into a flat circle with smooth edges. On a lightly floured surface, roll dough to a circle about 1-1/2" larger than the inside of the pie plate or pan. Gently ease the dough into the plate. Trim 1/2"



beyond edge of plate, fold under to make a double thickness of dough around edge and flute with fingers or fork. Then put filling in. Cover with top crust, sprinkle with sugar or white of egg (beaten) to form a glaze on the top of the pie before it is baked. Bake at 350° until golden brown.

*Second place winner, Pies.
Contributed by Mable Curnutt.*

Marionberry Pie

CRUST:

2 cups flour
3/4 cup shortening
1 t. salt
1/3 cup water

FILLING:

6 cups fresh marionberries
1-1/2 cups sugar
1/3 cup flour
1 T. cinnamon

Mix flour, shortening, salt and water with mixer. Separate dough into 2 balls and roll out into round shapes large enough for pie pan. Put bottom crust into pan. Combine berries, sugar, flour and cinnamon. Let sit for 10 minutes. Pour filling into crust. Put top crust on and flute edges. Bake at 375° approximately 50 minutes.

*Third place winner, Pies.
Contributed by Mike McNaughton.*

Oregon Strawberry Pie

CRUST:

1/4 cup chopped almonds
1/4 cup butter
1/2 t. salt
2 T. sugar
1 egg yolk
3/4 cup sifted flour
2 T. water

FILLING:

2 boxes fresh strawberries
1 cup sugar
2 egg whites
1 T. lemon juice
Dash salt
1 cup heavy whipping cream
1/2 t. almond extract

Mix almonds, butter, salt, sugar, yolk, flour and water. Form into dough and press in 9" pie pan. Refrigerate if desired. Bake at 400° for 15 minutes or until golden brown. Cool. Put 2/3 of 1 box of cut strawberries in bottom of baked pie shell. In mixing bowl, put sugar, remaining berries, egg whites, lemon juice and salt. Beat for 15 minutes then fold in whipped cream and extract. Pour into baked pie shell. Refrigerate for 1 to 2 hours before serving.

Contributed by Erna Batcheller.

Rhubarb-Blueberry Pie

3 eggs
2-2/3 T. milk
2 cups sugar
2 T. flour
3/4 t. nutmeg
4 cups cut rhubarb
1/2 cup blueberries
Butter
2 unbaked pie shells

Beat slightly 3 eggs and add milk. Mix in sugar, flour and nutmeg. Mix in rhubarb and blueberries. Dot with butter. Pour into unbaked pie shell; place top crust and flute edges. Bake at 400° for 50-60 minutes.

Contributed by Mary Stupp.

Walnut Pie

1 cup cooked rice (instant)
1/4 cup butter
3/4 cup dark corn syrup
1 cup sugar
2 eggs, well beaten
1/4 t. salt
1 t. vanilla
1 9" pie shell unbaked
1 cup walnut halves

Prepare rice as directed and keep warm. Melt butter in large sauce pan and add syrup, sugar and eggs, stirring each in gradually. Add rice, salt and vanilla and mix all thoroughly. Pour into pie shell and place walnuts on top. Bake at 375° 55-60 minutes. Cool before serving. Very rich; will serve 8 to 10 people. Serve with whipped cream.

Contributed by Carol Torres.

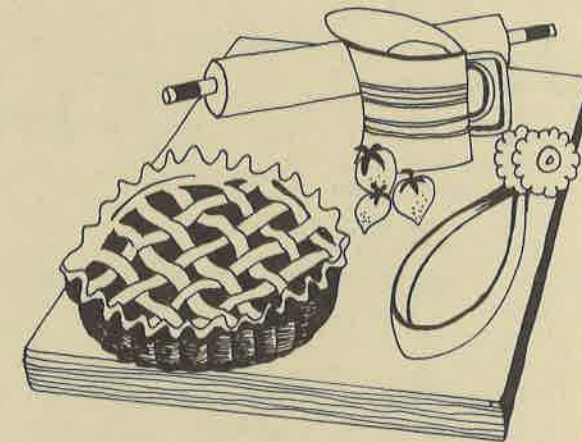
Apple Pie

CRUST:
2 cups flour
1 t. salt
2/3 cup shortening
1/3 cup water (approx.)

FILLING:
3/4 cup sugar
2 T. flour
1/2 to 1 t. cinnamon
1/8 t. nutmeg
1/4 t. apple pie spice
1/4 t. salt
7 sliced, peeled red delicious apples
2 T. butter

Combine flour and salt. Cut in shortening; add water. Roll out on lightly floured board. Use a 9" pie pan. Line bottom with 1/2 of crust. To make filling, combine sugar, flour, cinnamon, nutmeg, spice and salt. Mix lightly through apples. Heap in lined pan. Dot with butter. Put on top crust; cut vents. Bake at 425° for 50-60 minutes.

Contributed by Genie Campbell.



Strawberry Cream Pie

CRUST:

1 cup sifted all purpose flour
1/2 t. salt
1/3 cup shortening
1-1/2 to 1-3/4 T. cold water

CREAM FILLING:

1/2 cup sugar
3 T. cornstarch
3 T. all purpose flour
1/2 t. salt
2 cups milk
1 egg, slightly beaten
1/2 cup whipping cream
1 t. vanilla

STRAWBERRY FILLING:

2-1/2 cups fresh strawberries
1 cup water
1/2 cup sugar
4 t. cornstarch
Red food coloring

CRUST:

Sift together flour and salt. Cut in shortening with pastry blender or blending fork until pieces are size of small peas. Sprinkle water gradually over the flour-shortening mixture and gently toss with fork. After all is moistened, gather up with fingers; form into a ball. On lightly floured surface, flatten ball slightly and roll 1/8" thick. Transfer pastry into pie plate, prick

bottom and sides with a fork and bake at 450° until golden, 10-12 minutes. Cool.

CREAM FILLING:

In bowl, combine 1/2 cup sugar, 3 T. cornstarch, 3 T. all purpose flour and 1/2 t. salt. Gradually stir in 2 cups milk. Stirring constantly, bring to a boil; reduce heat and cook and stir until thick. Stir a little of the hot mixture into 1 slightly beaten egg; return to remaining hot mixture. Bring just to boiling, stirring constantly. Cool, then chill mixture. Beat well; fold in 1/2 cup whipping cream, whipped, and 1 t. vanilla. Fill cooled pastry shell with this cream filling.

STRAWBERRY FILLING:

Halve 2 cups of the strawberries. Pile atop filling. Crush remaining 1/2 cup berries; add water; cook 2 minutes; sieve. Mix sugar and cornstarch; gradually stir in berry juice. Cook and stir until thick and clear. Tint to desired color with food coloring. Cool slightly; pour over halved strawberries. Keep refrigerated until serving time. Serve with whipped cream, if desired.

Contributed by Jack Snively.

Never Fail Apple Pie

6 cups pie apples

1 T. lemon juice
1 cup sugar
1 t. cinnamon
1/8 t. salt
1 T. butter
2 9" unbaked pie shells

Peel and slice apples. Place in unbaked pie shell. Sprinkle with lemon juice. Mix in separate bowl sugar, cinnamon and salt. Spread over apples. Dot with butter. Seal on 9" unbaked pie crust. Bake at 450° for 40 minutes.

Contributed by Laura Geiglein.

Blueberry Pie

CRUST:

1-3/4 cups flour
1 t. salt
1/2 cup vegetable oil
3 T. water

FILLING:

3 cups fresh blueberries
2 T. flour
1/2 t. salt
3/4 cup sugar
2 T. lemon juice
Margarine or butter

Mix flour and salt. Blend in oil thoroughly. Sprinkle all of water over mixture. If too dry, add 1 to 2 tablespoons more oil. Divide dough in half. Roll out to fit 9" pie pan. Line pan with bottom crust. For filling, mix blueberries, flour, salt, sugar and lemon juice and place in lined pie pan. Dot with butter. Cover with second crust. Bake at 450° for 10 minutes. Reduce temperature to 350° for 30-35 minutes longer.

Contributed by Karen Meehan.

Cherry Pie Supreme

CRUST:

2 cups sifted flour
1 t. salt
3/4 cup butter
4-1/2 T. ice water

FILLING:

1 lb. pie cherries
1 cup cold water
2 T. sugar
2 T. cornstarch
3/4 cup sugar
Dash salt
1 t. lemon juice
1 T. butter
1/4 t. almond extract

Combine flour and salt. Add butter. Mix until grainy. Sprinkle with water. Mix to moisten. Form into ball; chill. Cut almost into halves. Use large half for bottom. Roll out each half between 2 pieces of waxed paper. Remove one piece of paper from large half. Place paper side up in 9" pie pan. Peel paper. Fit dough and trim to 1/2" overhang. Fold under. Soak cherries in water with 2 T. sugar until you get a syrup (about 1/2 hour). Separate. In a saucepan

combine syrup, cornstarch, sugar and salt. Cook slowly, stirring until mixture is thick and clear. Add cherries, lemon juice, butter and almond extract. Let stand 3 minutes. Pour into pastry. Unpeel paper for top crust. Place over filling, trim, fold under and flute edges. Slit. Bake at 425° for 35 minutes.

Contributed by Dona Jackson.

Blueberry Pie

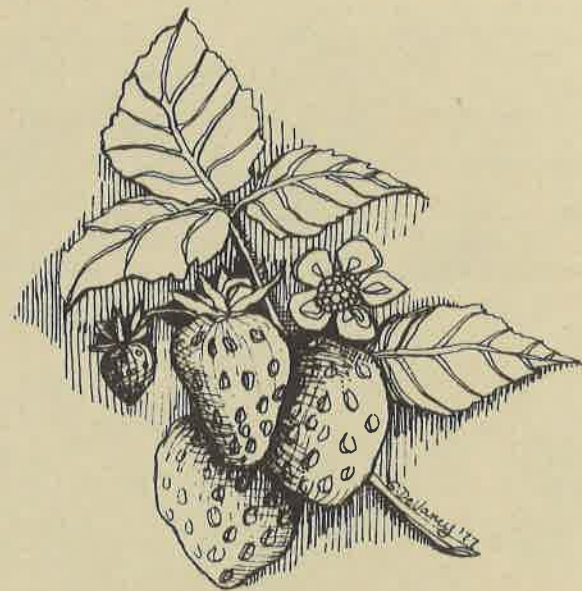
CRUST:

2 cups sifted flour
1 t. salt
3/4 cup butter
4-1/2 T. ice water

FILLING:

4 cups blueberries
1 cup sugar
3 T. quick cooking tapioca, uncooked
1/4 t. salt
1/4 t. cinnamon
2 T. butter
2 T. sugar
1 t. lemon juice

Combine flour and salt. Add butter; mix until grainy. Sprinkle with water; mix to moisten. Form into ball; chill. Divide almost in half, larger half for bottom. Roll out each half between 2 pieces of waxed paper. Remove one piece of paper from large half. Place large half paper side up in a 9" pie pan. Peel paper. Fit dough into pan. Trim, leaving 1/2" overhang. Fold under. For filling, in bowl combine berries, sugar, uncooked tapioca, salt and cinnamon. Place in pie shell. In bowl combine butter, remaining sugar and lemon juice. Sprinkle over filling. Unpeel paper from top



crust. Place over filling. Trim, fold, and flute edges. Slit. Bake at 400° for 45 minutes.

Contributed by Dona Jackson.

Soda Cracker Pie

3 egg whites
1/4 t. salt
1/2 t. cream of tartar
1 cup sugar
1 t. vanilla
16 small soda crackers
1/2 cup chopped walnuts
Whipped cream

Beat egg whites until stiff. Add salt and cream of tartar. Whip until stiff. Fold in sugar and vanilla. Add crackers, rolled fine, and walnuts. Bake in 9" greased pie pan for 25 minutes in oven at 350°. Cool and add whipped cream and chill.

Contributed by Barbara Donnelly.

The two carrot cakes entered in the Cook-Off pleased the judges' palates and gained their contributors first and second places in the category. Other delectables entered included chocolate cake, apple cake and pumpkin cake.

Jennifer's Carrot Cake

CAKE:

3 cups unbleached white flour
2 cups sugar
1 cup coconut
2-1/2 t. soda
2-1/2 t. cinnamon
1/4 t. nutmeg
1 t. salt
2 cups (4 med.) carrots, shredded
1-1/4 cups cooking oil
2 t. vanilla
1 t. grated orange peel
11 oz. can mandarin oranges, undrained
3 eggs

Mix all ingredients in mixer at highest speed for 2 minutes. Pour into 13x9" pan and bake at 350° for 40-50 minutes.

CREAM CHEESE FROSTING:

8 oz. pkg. cream cheese, softened
2 T. melted butter
1 t. vanilla
3 cups sifted powdered sugar
1 cup nuts, chopped

Blend all ingredients except nuts and frost cooled cake. Top with chopped nuts. If possible, bake and frost cake two days in advance and let season in refrigerator.



*First place winner, Cakes.
Contributed by Jennifer Pfeiffer.*

Judy's Carrot Cake

CAKE:

1-1/2 cups corn oil
2 cups sugar
3 eggs
2 cups flour
1 t. salt
4 cups shredded carrots
1 cup chopped nuts (optional)
1 cup crushed pineapple
2 t. each cinnamon, soda, vanilla

Combine all ingredients in large bowl, mix well. Bake in 9x13" pan at 350° for 1 hour.

ICING:

1 box powdered sugar
1 cube margarine
1 (3 oz.) pkg. cream cheese
1 t. vanilla
Milk

Combine all ingredients in bowl; add enough milk to slightly moisten. Mix with electric mixer until smooth and creamy. Ice cake.

*Second place winner, Cakes.
Contributed by Judy George.*

Chocolate Mayonnaise Cake

CAKE:

2 cups flour
1 cup sugar
4 T. cocoa
1/2 t. baking powder
1 t. soda
1 cup mayonnaise
1 cup cold water
1 t. vanilla

Sift flour, sugar, cocoa, baking powder and soda in bowl. Add mayonnaise, water and vanilla. Mix ingredients well. Bake at 375° for 25 minutes. This cake stays moist for days.

COCONUT WALNUT FROSTING:

3 egg yolks
1 cup evaporated milk
1 cup sugar
1/2 cup butter or margarine
1 t. vanilla
1-1/3 cups coconut
1 cup chopped walnuts

Slightly beat egg yolks. Combine milk, sugar, egg yolks, butter and vanilla. Cook and stir over medium heat until thickened, about 12 minutes. Add coconut and walnuts. Cool until thick enough to spread; beat occasionally. Makes 2-1/2 cups.

*Third place winner, Cakes.
Contributed by Mable Curnutt.*

Oregon Prune Cake

1-1/2 cups stewed dried prunes
1/2 cup shortening
1 cup sugar
2 eggs
1/2 cup prune juice
2 cups flour, sifted
1 t. soda
1/2 t. nutmeg
1/2 t. cloves
1 t. cinnamon
1/2 cup walnuts

Chop prunes to fine pieces. Cream shortening and sugar. Add beaten eggs. Add prunes and prune juice alternately with flour which has been sifted again with soda and spices. Add walnuts; turn into greased loaf pan or two 8" cake pans and bake in slow oven (325°) for 45 minutes for the loaf pan and 35-40 minutes for the cake pans.

Contributed by Erna Batcheller.

Apple Cake

CAKE:

3 eggs beaten fluffy
2 cups sugar
1/2 cup oil
2 t. baking soda
2 cups flour
2 t. cinnamon
1 t. vanilla
1 cup chopped nuts
4 cups finely chopped apples (raw)

Cream eggs and sugar. Add oil, soda, flour, cinnamon and vanilla. Then add nuts and apples. Mix well. Put in a 9x13" pan. Bake at 350° for 35-45 minutes. If using a glass pan, bake at 325°.

FROSTING:

2 T. soft butter
8 oz. soft cream cheese
1-1/2 cups powdered sugar
1 t. vanilla
Pinch salt

Blend all ingredients and frost cooled cake.

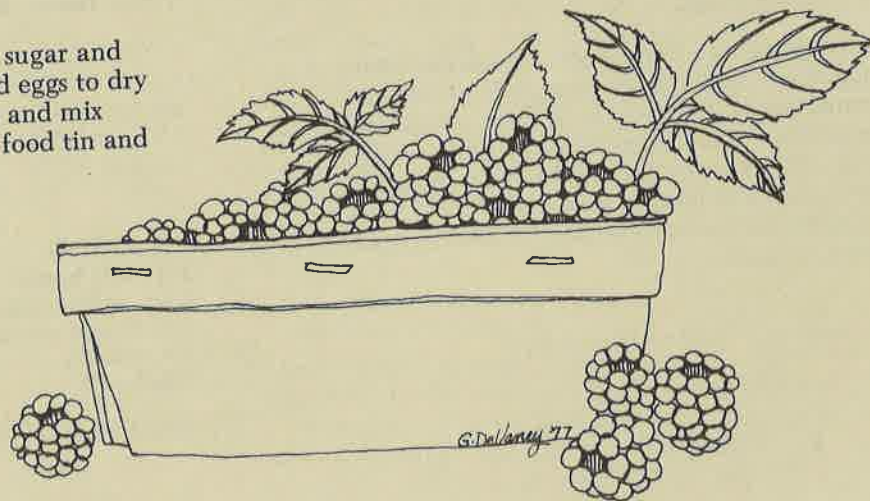
Contributed by Othello Jacobson.

Alta's Cake

3 cups flour
1 t. soda
1 t. cinnamon
2 cups sugar
1 t. salt
1-1/2 cups oil
8 oz. undrained crushed pineapple
1-1/2 t. vanilla
3 eggs
2 cups diced bananas

Sift together flour, soda, cinnamon, sugar and salt. Add oil, pineapple, vanilla, and eggs to dry mixture and mix well. Add bananas and mix but do not beat. Pour into an angel food tin and bake at 350° for 1 hour 20 minutes.

Contributed by Alta Weissenfluh.



Old Fashioned Cocoa Cake

CAKE:

2/3 cup butter or margarine
1 cup sugar
3 eggs
1/2 t. vanilla
2 cups all purpose flour
2/3 cup cocoa
1-1/4 t. baking soda
1 t. salt
1/4 t. baking powder
1-1/3 cups water

Beat first four ingredients at high speed of mixer 3 minutes. Combine dry ingredients; add alternately with water to creamed mixture. Blend just until combined. Pour into two greased and cocoa dusted 9" cake pans. Bake at 350° for 30-35 minutes.

CHOCOLATE COCOA FLUFF FROSTING:

1 lb. (4 cups) sifted powdered sugar
1/3 cup cocoa
1/4 t. salt
1 t. vanilla
1 unbeaten egg plus enough water to measure
1/3 cup
1/3 cup soft butter or margarine

Combine sugar, cocoa and salt in mixing bowl. Add remaining ingredients; then beat at moderately high speed for 2 to 3 minutes. If too thick to spread easily, beat in a few drops of water. Generously frost tops and sides of two 8 or 9" layers.

Contributed by Bill Green.

Hawaiian Delight Cake

CAKE:

- 1 pkg. yellow cake mix*
- 1 t. vanilla
- 1 beaten egg

FILLING:

- 1 medium can crushed pineapple
- 1 grated lemon, rind and juice
- 1 cup sugar
- 2 egg yolks

Bake cake according to instructions on package but add vanilla and egg. Cool. Cook pineapple, lemon, sugar and egg yolks until thick to make filling. Cool. Combine egg whites, sugar, cream of tartar and water in top of double boiler. Beat on medium speed 1 minute with electric mixer. Then place over boiling water; beat on medium speed 7 minutes. Remove pan from boiling water; add vanilla. Beat 2 minutes longer on high speed. Put layers together with filling, icing and coconut. Cover cake with icing and sprinkle on coconut generously.

*Contributed by Frances Green.
Frances prefers to use Betty Crocker's yellow cake mix in her recipe.

ICING:

- 2 egg whites
- 1-1/2 cups sugar
- 1/4 t. cream of tartar or
- 1 T. light corn syrup
- 1/3 cup water
- 1 t. vanilla
- Fresh frozen prepackaged coconut or fresh grated coconut

Choco-Dot Pumpkin Cake

- 2 cups sifted all purpose flour
- 2 t. baking powder
- 1 t. baking soda
- 1/2 t. salt
- 1/2 t. cinnamon
- 1/4 t. allspice
- 2 cups sugar
- 4 eggs

- 1 (1 lb.) can pumpkin
- 1 cup vegetable oil
- 1 cup bran cereal
- 1 (6 oz.) pkg. semi-sweet chocolate chips

Sift flour, baking powder, soda, salt, spices and sugar. Set aside. In a large bowl, beat eggs until foamy. Add pumpkin, vegetable oil and cereal. Mix well. Add sifted dry ingredients, mix only until combined. Stir in chocolate morsels. Spread evenly in greased 10x4" tube pan. Bake in 325-350° oven 1 hour 10 minutes. Cool. Remove from pan. Glaze.

Contributed by Sandra Crooks.

Wacky Applesauce Cake

CAKE:

- 3 cups flour
- 6 T. cocoa
- 2 cups sugar
- 2 t. soda
- 1 t. salt
- 2 t. vinegar
- 2 t. vanilla
- 10 T. salad oil
- 2 cups applesauce
- 2 cups water
- 1 large pkg. chocolate chips

Combine all ingredients in a large bowl. Stir. Pour into Bundt pan and bake at 325° for 45 minutes. Let stand 15 minutes then take out of pan. Cool.

VANILLA BUTTER FROSTING:

- 2-2/3 T. soft butter or margarine
- 1-1/2 cups powdered sugar
- 3/4 t. vanilla
- 1 T. milk

Cream butter and sugar. Stir in vanilla and milk; beat until smooth. Spoon on top of cooled cake.

Contributed by Judy Dieterich.

Chocolate Sheet Cake

CAKE:

2 cups flour
2 cups sugar
1 stick butter or margarine
1/2 cup shortening
4 T. cocoa
1 cup water
1/2 cup buttermilk
2 eggs
1 t. soda
1 t. vanilla

Place in mixing bowl flour and sugar and set aside. Place in saucepan and bring to a boil butter, shortening, cocoa, and water. Pour over sugar and flour. Mix well and add buttermilk, eggs, soda, and vanilla. Mix well again and pour into a well greased and floured pan (9x13"). Bake at 350° for 25-30 minutes. Start icing 5 minutes before cake is done.

ICING:

1 stick butter or margarine
4 T. cocoa
6 T. milk
1 box powdered sugar
1 cup nuts
1 cup coconut

Bring butter, cocoa and milk to a boil. Remove from heat and add powdered sugar. Mix well. Add nuts and coconut. Pour over cake as soon as it is removed from the oven.

Contributed by Bobbi Knudsen.

Rocky Road Cake

CAKE:

2 cups sugar
1 cup butter or margarine
2 T. cocoa
4 eggs, well beaten
1 t. vanilla
1-1/2 cups flour
1-1/3 cups coconut
1/4 t. coconut flavoring
1-1/2 cups chopped pecans
1 large jar marshmallow creme

Cream together sugar, butter and cocoa. Add eggs and vanilla; beat well. Stir in flour, coconut, coconut flavoring and chopped pecans. Spread in greased 9x13" pan. Bake at 350° for 30-40 minutes. Spread marshmallow creme on cake immediately after taking from oven. Cool.

FROSTING:

1 box powdered sugar
1/2 cup margarine
1/2 cup evaporated milk
1/3 cup cocoa
1 t. vanilla

Beat together until well blended powdered sugar, margarine, evaporated milk, cocoa and vanilla. Spread on top of cake to frost.

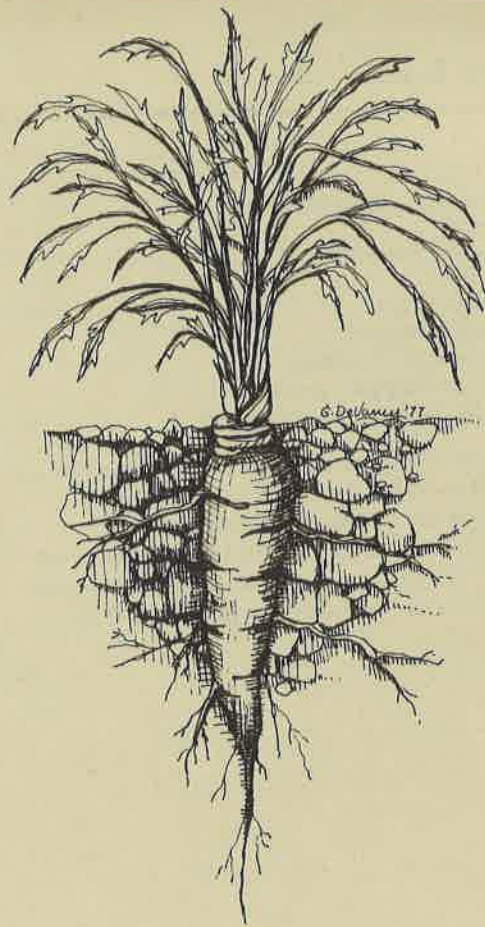
Contributed by Carol York.

Choco-Peanut Butter Cake

2-1/4 cups flour
1 cup peanut butter
2 cups packed brown sugar
1/2 cup soft butter
1 t. baking powder
1 t. soda
1 cup milk
1 t. vanilla
3 eggs
1 cup semi-sweet chocolate chips

Combine flour, peanut butter, brown sugar and butter. Reserve 1 cup of this mixture for topping. Add to remaining topping baking powder, soda, milk, vanilla and eggs. Beat 3 minutes at medium speed. Pour into 13x9" pan. Sprinkle set aside topping over top. Sprinkle with semi-sweet chocolate chips. Bake at 350° for 35-40 minutes.

Contributed by Peggy Geiglein.



There were more entries in the cookie category than in any other—evidence, perhaps, to support the theory that cookies are easier to take on a picnic than just about anything. The Portinga sisters took the sweepstakes with their recipe for Aunt Van's sugary cookies.

Aunt Van's Cookies

3/4 cup butter or margarine
1 cup sugar
1 cup powdered sugar, sifted
2 eggs
2 t. vanilla
1 cup vegetable oil
5 cups flour
1 t. salt
1 t. soda
1 t. cream of tartar

In large bowl, cream butter and add sugars. Add eggs and mix. Then add vanilla and vegetable oil and mix well. In small bowl, sift together flour, salt, soda and cream of tartar. Add to wet ingredients and mix well. Roll into balls and press with bottom of glass or cookie stamp. Bake at 350° for 10 minutes.

*First place winner, Cookies.
Contributed by Lisa and Paula Portinga.*



Easy-Cheesy Lemon Bars

1 pkg. lemon cake mix
1/2 cup butter, melted
1 egg
1 pkg. lemon frosting mix
1 pkg. cream cheese, softened
2 eggs

Pre-heat oven to 350°. Grease bottom only of 13x9" pan. Combine cake mix, melted butter and egg. Stir until moist. Pat into pan. Blend the lemon frosting mix and cream cheese. Reserve 1/2 cup of this mixture for frosting if desired. Add 2 eggs to remaining mixture. Beat 3-5 minutes at high speed. Spread over base of cake. Bake at 350° for 30-40 minutes. Cool, frost, cut into bars. Refrigerate any leftovers.

*Second place winner, Cookies.
Contributed by Peggy Geiglein.*

Creamy Apple Squares

1 pkg. yellow cake mix
1/2 cup soft butter
1/4 cup brown sugar
1/2 t. cinnamon
2 apples
1 cup sour cream
1 egg

Pre-heat oven to 350°. Combine cake mix and soft butter. Reserve 2/3 cup for topping. Add brown sugar and cinnamon to reserved topping. Mix well, set aside. Press remaining cake and butter mixture in bottom of ungreased 13x9" pan. Thinly slice apples and arrange over base. Blend sour cream and egg. Spread evenly over apples. Sprinkle with reserved topping. Bake at 350° for 25-30 minutes or until topping is brown and bubbly.

*Third place winner, Cookies.
Contributed by Peggy Geiglein.*

Peanut Butter Bon-Bons

1/2 cup butter
1 cup peanut butter
2 cups powdered sugar
1 t. vanilla
1 (12 oz.) pkg. chocolate chips
2 T. paraffin

Cream butter, peanut butter, powdered sugar and vanilla. Roll into marble sized balls. Place on cookie sheet and chill while melting chocolate chips and paraffin over hot water, not boiling. Dip, with teaspoon, each ball and place on waxed paper on cookie sheet. Chill and store in refrigerator.

Contributed by Tish Rice.

Dishpan Cookies

2 cups flour
1 cup white sugar
1 cup brown sugar
1/2 cup nuts
1 cup oatmeal
2 cups crunchy cereal*
1 cup butterscotch chips
1/2 t. salt
1 cup oil
2 eggs
1 t. vanilla
2 t. soda

Combine all ingredients in large bowl. Grease cookie sheet and drop 1 T. of dough onto sheet for each cookie. Bake at 325° for 12-15 minutes.

*Contributed by Mary Kearns.
* Mary prefers to use Grape Nut Flakes in her recipe.*

Chinese Chews

1-1/2 cups sugar
1-1/8 t. baking powder
1-1/8 cups flour
1/2 t. salt
1-1/2 cups dates
1-1/2 cups pecans or walnuts
4-1/2 T. candied ginger
3 eggs, separated
Powdered sugar

Mix and sift together dry ingredients. Chop dates, nuts and ginger. Add dates, pecans and ginger to dry ingredients. Separate the three eggs. Beat egg yolks and add to dry ingredients. Beat egg whites and fold in. Spread in oblong pan and bake at 275° for 20 minutes. Cut while hot into 1" squares and roll into balls at once. Then roll in powdered sugar. These freeze well for later use, if desired.

Contributed by Jan Jansen.

Sugar Cookies

1 cup butter
1 cup brown sugar
1 cup white sugar
3 eggs
3-1/2 cups flour
1/2 t. salt
1 t. baking powder
1 t. soda
1 cup sour cream
1-1/2 t. vanilla

Cream butter with sugars and add eggs one at a time. Sift flour, salt and baking powder. Add soda to sour cream and add to first mixture alternately with dry ingredients. Add vanilla. Let stand 5 minutes. Drop by teaspoon onto cookie sheet. Sprinkle with sugar. Bake at 400° for 8-9 minutes.

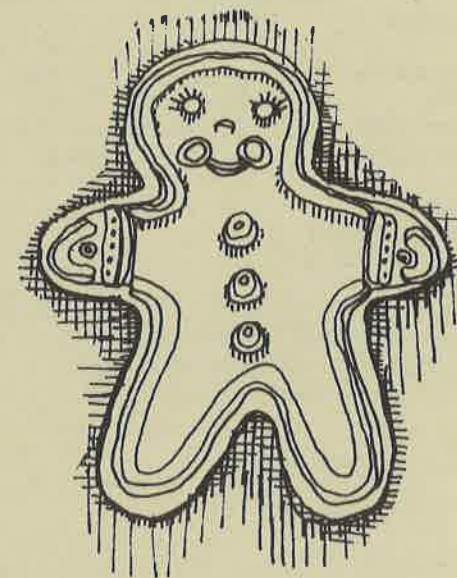
Contributed by Pam Shopmeyer.

Easy Picnic Brownies

1 wrapped portion of graham crackers
(approx. 2 cups)
1 can sweetened condensed milk
1 lg. pkg. mini chocolate chips

Roll graham crackers into crumbs. Mix all ingredients together and place into greased 9x12" baking pan or cake pan. Bake in 350° oven for 25-30 minutes. Cut into squares and remove from pan within 10 minutes or they will stick.

Contributed by Carol Torres.



Bonanza Cookies

1 cup sugar
1 cup shortening
2 cups flour
1 t. soda
1 t. salt
1 cup brown sugar
2 eggs
1/2 t. baking powder
1-1/2 t. vanilla
1 cup chocolate chips
1/2 cup chopped nuts
1 cup raisins
1 cup chopped dates
1 cup oats, old fashioned
2 cups crunchy rice cereal*
1 cup coconut

Mix all ingredients together in large bowl.
Drop by teaspoonful onto ungreased baking sheet. Flatten. Bake at 350° for 10-12 minutes.

Contributed by Renee Coursey.

** Renee prefers to use Rice Krispies in her recipe.*

Apricot Bars

1-1/2 cups dried apricots or 1 (8 oz.) pkg.
2-2/3 cups flour
1 cup butter
1/2 cup sugar
4 eggs
2 cups brown sugar
1 t. vanilla
2 t. baking powder
1/2 t. salt
1 cup nuts

Rinse apricots, cover with water, cook 10 minutes. Drain, cool and mash well. Mix 2 cups of the flour with butter and white sugar. Pack into bottom of 9x13" pan and bake at 350° for 15 minutes or until light brown. Meanwhile, beat eggs well; add brown sugar and vanilla. Sift remaining flour (2/3 cup) with baking powder and salt. Stir into egg mixture. Add nuts and apricots. Pour mixture into pan. Bake at 350° 25-30 minutes. Cool. Cut into bars and roll in powdered sugar, if desired.

Contributed by Linn Brackman.

Frosted Apple Bars

3 cups flour, unsifted
1 t. salt
2 T. sugar
1-1/2 cups vegetable shortening
1 egg yolk or whole egg
2 T. lemon juice
1/2 cup water
1-1/2 cups sugar
8-9 cups finely sliced apples
2 t. cinnamon
1-1/3 T. butter

Mix flour with salt and sugar. Cut in shortening until mixture resembles fine crumbs. Beat egg and lemon juice and add to water. Add to dry ingredients and toss lightly with fork into a soft dough. Divide into half. Roll out bottom and top between floured waxed paper. Place bottom in jelly roll pan. Mix sugar, apples, cinnamon and butter and pour into pan. Put top on and seal like a pie. Slit. Bake 10 minutes at 450° then 35 minutes at 375° or until bubbly. Add butter glaze while hot, then cut into squares before serving.

Contributed by Pauline Van Dyke.

Tour Day Cookies

2 cups sifted flour
1 t. baking powder
1 t. soda
1 t. salt
2 cups crunchy rice cereal*
2 cups oatmeal
1 cup coconut
1 cup walnuts (optional)
1 pkg. chocolate chips
1 cup raisins (optional)
1 cup sugar
1 cup brown sugar
1 cup shortening
2 eggs
1 t. vanilla

Mix dry ingredients, cereal, oatmeal, coconut, walnuts, chocolate chips and raisins together. Cream together sugars, shortening, eggs and vanilla. Mix together. It's fun to use your hands in this one. Form teaspoon size balls, criss-cross them with fork on an ungreased baking sheet. Bake 12 minutes at 350°.

Contributed by the Listing Department.

** Contributors prefer to use Rice Krispies in this recipe.*

Jumbo Cookies

COOKIES:

1/2 cup shortening
1 cup packed brown sugar
1/2 cup sugar
2 large eggs
1 cup evaporated milk
1 t. vanilla
2-3/4 cups sifted flour
1/2 t. soda
1 t. salt
1 (6 oz.) pkg. chocolate chips

Mix thoroughly shortening, sugars and eggs. Stir in evaporated milk and vanilla. Sift together flour, soda, salt and stir in. Blend in chocolate chips. Chill 1 hour. Heat oven to 375°. Drop walnut sized dough on cookie sheets about 3" apart. Bake for approx. 12 minutes or until delicately brown. Frost while warm with chocolate frosting and top with nuts or coconut if desired. Makes 2 dozen.

CHOCOLATE FROSTING:

4 oz. (4 squares) chocolate
2 cups powdered sugar
2 eggs
1 t. vanilla
1/4 t. salt
Heavy cream or evaporated milk

Melt chocolate and beat together with sugar, eggs, vanilla and salt. Add cream or evaporated milk a tablespoon at a time until mixture is of spreading consistency.

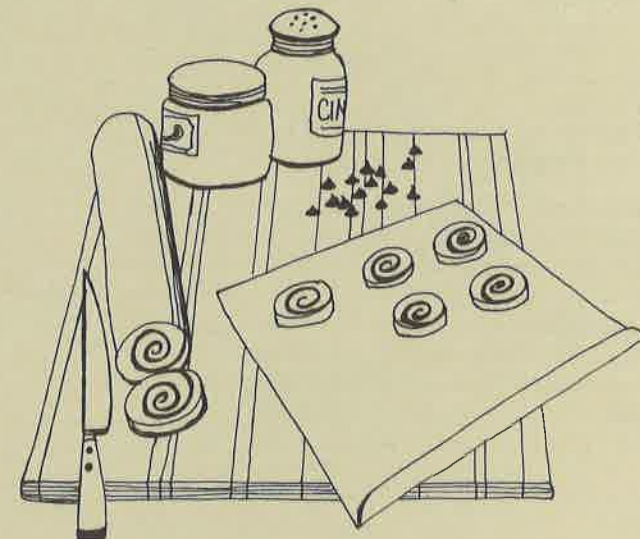
Contributed by Jennifer Pfeiffer.

Dream Bars

1 cup flour
1/2 cup butter
2 T. sugar
2 eggs
1-1/2 cups brown sugar
2 T. flour
1 t. maple flavoring
1 t. vanilla
1/2 cup chopped nuts

Press mixture of first three ingredients into greased 8x8" pan. Bake at 350° for 15 minutes. Beat the eggs and add brown sugar, flour, flavoring, vanilla and nuts. Mix; do not beat. Pour onto top of first mixture. Bake 20 minutes at 350°. Cool. Place in refrigerator. Cut into small squares before serving.

Contributed by Pat Ladd.



Chocolate Chip Cookies

1 cup shortening
1 cup sugar
1/2 cup brown sugar
2 eggs
1 t. vanilla
2 T. water
2-1/2 cups flour
1 t. soda
1/2 t. salt
12 oz. semi-sweet chocolate chips
1 cup walnuts

Thoroughly cream shortening, sugar and brown sugar. Beat the eggs. Add eggs, vanilla, and water to creamed mixture and beat until fluffy. Sift together flour, soda and salt. Add to creamed mixture and blend. Stir in chocolate chips and walnuts. Drop by teaspoonful onto cookie sheet. Bake at 325° for 20 minutes. Cool and eat!

Contributed by Melinda Kinsman.

Pies, cakes and cookies are so popular that there was a category for each one of them.

But there were so many varied dessert favorites that another category was also added for creative folks.

In that category, there were all kinds of picnic surprises—cheesecake, torte, strudel, dumplings and even home-made ice cream.

Cheesecake

1/2 cup butter or margarine, softened
1 pkg. zwieback, crushed to fine crumbs
1/2 cup extra fine granulated sugar
1 T. grated lemon peel, divided
2-1/2 lbs. bulk cream cheese
1-3/4 cups sugar
3 T. flour
1-1/2 t. grated orange peel
1/2 t. vanilla
5 eggs, unbeaten
2 egg yolks
1/4 cup whipping cream
Cinnamon-sugar mixture

Have all ingredients at room temperature. Grease bottom and sides of 10" spring-form pan with a little of the butter. Combine remaining butter, zwieback crumbs, extra fine sugar, and half the lemon peel and mix well. Then press on bottom and sides of spring-form pan. Combine cream cheese, sugar, flour, remaining lemon peel, orange peel and vanilla. Beat until smooth and fluffy. Add one whole egg at a time, beating after each addition. Add egg yolks one at a time, beating after each. Stir in cream. Spoon into spring-form pan, spreading evenly. Sprinkle top with cinnamon-sugar and bake in preheated 300° oven for 1 hour. (Do not open door during this time.) Turn off heat and leave in closed oven for 1 hour. Remove from oven;



let cool to room temperature slowly away from drafts. Chill overnight. Makes 16 servings. If blueberry topping is desired, just before serving remove cheesecake from pan and spread blueberries in a single layer on the top. (1 cup, approximately, fresh cultivated blueberries.) Without blueberries, cheesecake may be kept in the freezer for a month or longer if left in pan and properly wrapped.

*First place winner, Miscellaneous Desserts.
Contributed by Julie Amato.*

Blue Hawley

1-1/2 cups graham cracker crumbs
3 T. sugar
1/3 cup melted margarine
1 lb. marshmallows
1 cup milk
1/2 t. salt
1 cup whipped cream
1 t. vanilla
1 can blueberry pie filling

For crust, combine cracker crumbs, sugar and margarine and press half into 13x9x2" pan. Bake at 375° for 8 minutes. Cool. Heat marshmallows with milk and salt over hot water in double boiler until marshmallows are melted. Cool until very thick. Fold in whipped cream and vanilla. Spread half of this over baked crust. Spread blueberries evenly over filling. Spread remaining marshmallow filling over berries. Top with remaining half of cracker crumbs.

*Second place winner, Miscellaneous Desserts.
Contributed by Elsie Lindstrom.*

Melon Delight

1 watermelon
1 cantaloupe
1 honeydew melon
1 cup seedless grapes
1 cup maraschino cherries

Cut watermelon top off in a zig zag fashion. You will use it for your lid. Cut watermelon, cantaloupe and honeydew melon into balls, add grapes and cherries then pour them back into watermelon. Serve chilled.

*Third place winner, Miscellaneous Desserts.
Contributed by Judy Altman.*

Blueberry Torte

4 to 6 cups fresh blueberries
1-1/2 cups all purpose flour, unsifted
1/4 t. baking powder
1/4 t. salt
1/2 cup (1/4 lb.) soft butter or margarine
1 egg
1/3 cup sugar
2 T. all purpose flour
1/4 cup powdered sugar

Wash berries and allow to drain thoroughly. In a bowl combine the 1-1/2 cups flour, baking powder, salt, butter, egg and sugar. With your hands, work the mixture until it is of uniform texture then shape into a ball. Press the dough evenly along sides and bottom of a greased 11" torte pan or 9" cake pan with removable bottom. Gently stir the 2 T. flour into berries and pour into the crust. Bake in a 350° oven for about 50 minutes or until crust is slightly browned. Cool on a rack until the bottom of the pan is cool enough to touch, then remove sides of pan. Sift powdered sugar over the top before serving. Cut into wedges and serve warm. Makes 6 to 8 servings.

Contributed by Jake Willoughby.

Cherry-Berry Dessert

3 (6 oz.) pkgs. frozen strawberries
2 large pkgs. cherry gelatin
1 large container whipped topping

Thaw strawberries. Make gelatin as per package instructions using 4 cups boiling water and 3 cups cold water. Allow to gel slightly. Blend in whipped topping. Stir in strawberries. Refrigerate. Fold every 1/2 hour till set.

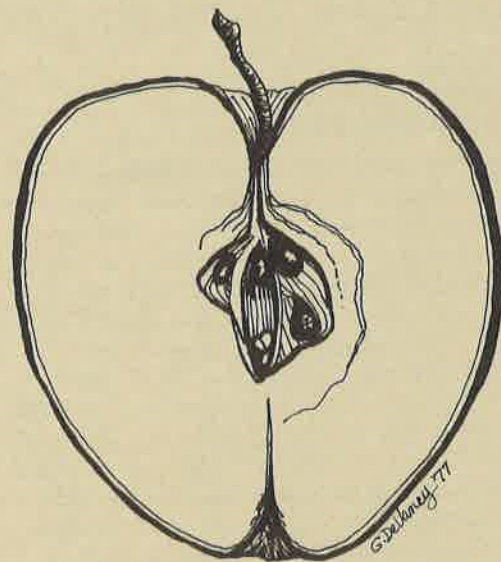
Contributed by Lynne Heyer.

Apricot Strudel

1 cube butter
1 small pkg. cream cheese
1 cup flour
Apricot preserves
Powdered sugar

Cream butter and cream cheese. Add flour to make dough. Refrigerate dough for a minimum of 2 hours. Divide dough in two pieces and roll each piece as thin as possible yet still workable. Spread thin layer of preserves on each piece to 1/3" from edge. Gently roll dough over to end and seal dough ends. Bake on cookie sheet in 375° oven until golden brown. When cool, sprinkle with powdered sugar. Other preserves (blueberry, strawberry) can be used if desired. (Dough can also be used as pie crust.)

Contributed by Elaine Kaplan.



Five Cup Salad

1 cup sour cream
1 cup crushed pineapple
1 cup coconut
1 cup mandarin oranges
1 cup miniature marshmallows

Mix sour cream, pineapple and coconut. Stir in mandarin oranges and marshmallows. For best results, chill overnight before serving.

Contributed by Niquee Geiglein.

Applesauce Cinnamon

Apples
Sugar
Cinnamon

Quarter and core a large pot full of summer apples, yellow transparent. Add 1" water. Simmer and stir over medium high heat until soft and tender. Press through food mill. Return to pot on stove; add sugar to taste. Add cinnamon to taste. Simmer 3-5 additional minutes. Remove and chill or freeze for future use. Makes delicious topping for cakes or ice cream.

Contributed by Connie Shepro.

Apple Dumplings

Biscuit dough (using 2 cups flour)
Apples (3 large or 6 small)
Sugar
Butter
Cinnamon
Nutmeg
1-1/2 cups sugar
1-1/2 cups water
1 t. vanilla
1 T. butter
Cream

Make a rich biscuit dough and roll to 1/4" thickness in rectangular shape. Cut in squares large enough to put either 1/2 large or whole small peeled and cored Jonathan or Granny Smith apple. Sprinkle 1 t. sugar, small piece of butter, dash of cinnamon and nutmeg on each piece. Pinch dough together and place in deep baking dish, 8x12x2". Pop in 375° oven and bake 40 minutes until apples and dough are done. Apples should still be a little firm. Boil together sugar, water, vanilla and butter. Pour over baked dumplings. You can do this first before you assemble the dumplings and then reheat before you pour over the finished product. Serve with cream.

Contributed by Dorothy Wiley.

English Toffee Dessert

4 egg whites
1 cup sugar
1 t. vanilla
1 t. vinegar
10 English toffee bars, chilled*
1 pint heavy cream, whipped

Make meringue by beating egg whites well and adding sugar, vanilla and vinegar. Pour into two greased layer cake pans which have been lined with greased brown paper. Bake at 275° oven for 1-1/2 hours. Remove one pan at a time and quickly peel off paper. Let cool. Grind up candy bars which have been chilled to avoid bits sticking to grinder. Reserve some for topping. Whip cream and combine with rest of candy. Chill for 24 hours. Serve in small wedge shaped portions. Serves 8 to 10.

Contributed by Barbara Donnelly
**Mrs. Donnelly prefers to use Heath candy bars in her recipe.*

Cherry Ice Cream

2 cups sour cherries
1 cup sugar
1 T. lemon juice
1 qt. heavy cream

Chop cherries until fine. Add sugar and lemon juice. Mix. Let stand for 30 minutes. Stir in cream. Freeze according to ice cream freezer directions.

Contributed by Gary Geiglein.

Creme De Menthe Ice Cream

2 eggs
3 cups whipping cream
1 cup milk
1/2 cup sugar
1/4 cup light corn syrup
1 t. vanilla
1/3 cup green creme de menthe
2 sq. (2 oz.) semi-sweet chocolate, shaved

In mixer bowl, beat eggs on high speed of electric mixer until light, about 4 minutes. Add cream, milk, sugar, syrup, vanilla and creme de menthe, stirring until dissolved. Pour into 4 quart ice cream freezer container. Freeze according to manufacturer's directions. Remove dasher. Stir in shaved chocolate. Cover. Pack with additional salt and ice, using 1 part salt to 4 parts ice. Let ripen 3 hours. Makes about 5 cups ice cream.

Contributed by Brian York.

Peach Ice Cream

2 cups fresh peaches
1 cup sugar
1 T. lemon juice
1 qt. heavy cream

Peel, slice and mash peaches. Add sugar and lemon juice. Let stand 30 minutes. Stir in cream. Freeze according to freezer directions.

Contributed by John Geiglein.

Bottled soda pop is fine but nothing quenches thirst like old fashioned punch in a cooler. After swimming, softball and running through the park, it is good to come back for a cooling taste of fruit punch.

Summer Punch

1 can frozen orange juice concentrate
1 can frozen lemonade concentrate
6 cans water
Ice cubes

Combine orange juice, lemonade and water.
Add ice cubes. Quick and easy; can be added to
from time to time easily.

Contributed by Sharon Day.

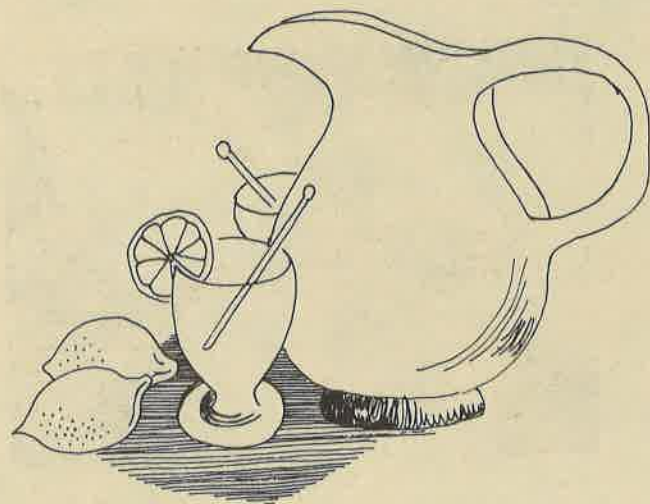


Frozen Slush

4 pkgs. Kool Aid
4 cups sugar
4 (6 oz.) cans frozen lemonade
6 oz. lemon juice
46 oz. can pineapple juice

Mix all ingredients together and add enough water to equal two gallons. Freeze for 8 to 12 hours, stirring occasionally.

Contributed by Grace Eilert.



Strawberry Delight

16 large lemons
16 large oranges
2 (46 oz. cans) unsweetened pineapple juice
2 cups water
3 cups sugar
6 29 oz. bottles ginger ale
1 bunch mint
1 pint strawberries
2 oranges, sliced
Ice

Grate 3 lemon and 3 orange rinds. Squeeze juice from all lemons and oranges and add grated rinds and pineapple juice. Mix water and sugar and bring to boil, stirring until sugar is all dissolved. Cool and add to juices, then add ginger ale, mint, strawberries, sliced oranges and ice. Makes about 3 gallons.

Contributed by Jennifer Pfeiffer.

Rainbow Punch

1 part concentrated Hawaiian punch
2-1/2 parts ginger ale
2-1/2 parts water
Ice
Rainbow sherbet

Mix punch, ginger ale and water. Add ice, then add scoops of multi-colored sherbet which will float on top.

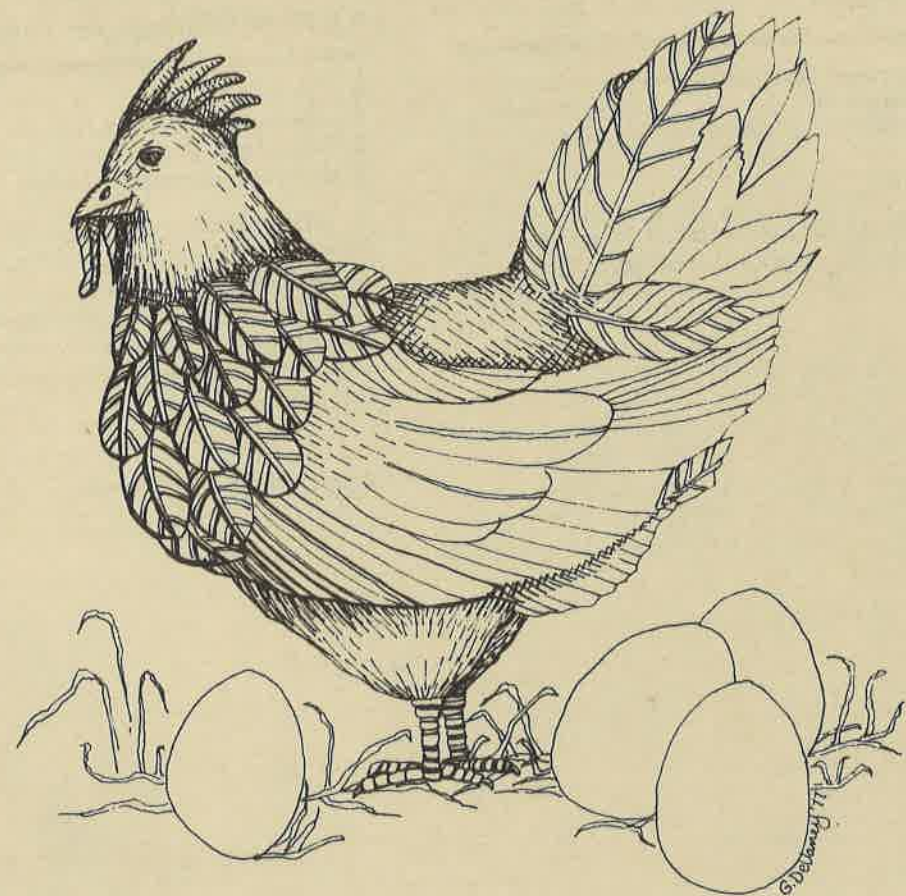
Contributed by Elaine Kaplan.

Orange-Pineapple Frost

4 cups orange juice
2 cups canned pineapple juice
2/3 cup fresh lime juice
1 pt. lemon or orange sherbet

In large pitcher mix orange juice with canned pineapple juice and lime juice. Refrigerate juices, covered, until serving time. Then fill 6 iced-tea glasses with juices, and to each add a ball of sherbet. Serve with straws as a refreshing drink or with long spoons as dessert. Makes 6 tall drinks.

Contributed by Pat Ladd.



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9370 S.W. Greenburg Rd.
Portland, OR 97223

Executive Offices:
200 S.W. Market St.
Suite 1800
Portland, OR 97201

Information: (503) 243-1234

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